



MASSERIA ALTIPARETI
1899
CAZZETTA

NEGROAMARO SALENTO - ROSSO

CARATTERISTICHE

Wine obtained from matured grapes, Negroamaro selected, is a red wine grape variety native to Apulian Region, particularly in Salento. The name is thought to derive from two words meaning black: the Latin language negro and the ancient Greek maru. It is a red wine grape variety native to southern Italy.

The wine is made from staying in prolonged contact with Grape pomace and must, in order to high coloring substances extraction. The pomace is separated from liquid. The fermentation may be done in stainless steel tanks. Once fermentation has finished, wine completes its maturation, separated from the lees and it is stored in stainless steel tanks, approximately one year. Finally it is stabilized, filtered and bottled

SCHEMA TECNICA



Name:

Negroamaro – IGP – Rosso

Grape variety: 100% Negroamaro

Harvest: Second week of September

Production area: Salento

Age of vines: 15/20 years old

Soil Composition: Clayey – Limey

Agricultural Method: Espalier

Degustative notes: Deep red color with hints of violet, balanced tannin and intense bouquet of berries.

Paired with: Recommended for red meat, fresh cheeses, dried fruit, pasta

Alcoholic contents: 13% Vol.

Serving Temperature: 18°-20°C.