



SELECTION LINE

CURTIRUSSI NEGROAMARO

Strong, intense wine. As brave as the knight who fights for good and authentic values.

DENOMINATION

Salento I.G.P. Indicazione Geografica Protetta.

AREA OF PRODUCTION

Salento (Lecce, Brindisi and Taranto districts).

AGE OF VINES

30 years.

SOIL COMPOSITION

Clayey - Sandy.

AGRICULTURAL METHOD

Alberello Pugliese.

TYPE OF GRAPE

100% Negroamaro.

NO. OF VINES PER HECTARE

4500

GRAPE YELD PER HECTARE

80 q.li.

AMOUNT OF WINE PRODUCED FOR 100kg (q.li) OF GRAPES

65 litres.

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HARVESTING PERIOD

Mid-September.

WINE-MAKING TECHNIQUE

Classic red wine process, with prolonged contact time between marc and must to allow more coloured, aromatic and tannic substance to be extracted and to make sure the wine is well structured for ageing.

WINE REFINING

In the last stage of fermentation the wine is separated from the sediment and stored in steel containers for the first year. Subsequently it ages in oak barrels for six months.

APPEARANCE AND TASTE

Deep red colour with hints of violet, balanced tannin, strong spicy bouquet and red fruity smell.

WINE - PAIRING

Meat, spicy dishes, pasta and ragù sauce, mature cheese and dried fruits.

STORAGE TEMPERATURE: 16 - 18 °C

SERVING TEMPERATURE: 18 - 20 °C

ALCOHOL % VOL.: 13,5%

AC. TOTAL (GR/LT): 5,1

AC. VOLATILE (GR/LT): 0,35

SO2 (MG/LT): 70

pH: 3,56

SUGAR CONTENT (GR/LT): 2

AVAILABLE FORMAT: 0.75 LT, 1.5 LT, 3 LT.