

NEGROAMARO ROSSO

MOCAVERO®



DENOMINATION

Salento I.G.P. Indicazione Geografica Protetta

AREA OF PRODUCTION

The Salento area includes the Lecce, Brindisi and Taranto districts.

AGE OF VINES

15 - 20 years

SOIL COMPOSITION

Clayey - Limey

AGRICULTURAL METHOD

Spalliera

TYPE OF GRAPE

100% Negroamaro

NO. OF VINES PER HECTARE

6.000

GRAPE YIELD PER HECTARE

9.000 kg

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

65-70 litres

HARVESTING PERIOD

Beginning of September

WINE-MAKING TECHNIQUE

Classic red wine process, with prolonged contact time between marc and must so that the skins can impart more colour to the wine.

WINE REFINING

Once it has been fermented the wine is refined in barriques for 3-4 months. When the refining process is complete, the wine is filtered and bottled.

APPEARANCE AND TASTE

Deep red colour with hints of violet, balanced tannin and intense bouquet of berries.

SUGGESTED ACCOMPANIMENTS

A noble accompaniment to roast meat, strong cheese, excellent with pasta and ragù.

SERVING TEMPERATURE

18 - 20° C

ALCOHOL (% VOL)

13

AC. TOTAL (GR/LT)

5,2

AC. VOLATILE (GR/LT)

0,33

SO2 (MG/LT)

85

pH

3,20

SUGAR CONTENT (GR/LT)

1,8