

# NEGROAMARO IGT DOLCENERA



WE THANK THE ARTIST  
NILLA SPINATO, AUTHOR OF  
THE PAINTINGS.

## THE EXCITING NEGRAMARO

THE NAME NEGROAMARO, WHICH IDENTIFIES AN APULIAN RED WINE, ACCORDING TO SOME SCHOLARS, ORIGINATES FROM GRIKO (A LANGUAGE SPOKEN IN SOME MUNICIPALITIES OF SALENTO GREECE) WITH THE WORD MAVRO, WHICH MEANS BLACK, AND FROM THE LATIN TERM NIGRO (NERO), WHICH DESCRIBES IT THE BLACK COLOR, IMPENETRABLE.

THIS ANNIVERSARY IS NOT ACCIDENTAL, BUT AN INDICATION OF THE STRONG BOND EXISTING BETWEEN GREECE AND PUGLIA, CONFIRMED BY THE PRESENCE OF MANY GREEKS AMONG THE FOUNDING FATHERS OF SOME SALENTO CITIES IN THE HINTERLAND AND ON THE COASTS.

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**GRAPES:** 100% NEGROAMARO

**ORIGIN:** SALENTO

**VINIFICATION AND AGING:** MACERATION IN STAINLESS STEEL SILOS, WITH CONTROL OF THE FERMENTATION TEMPERATURE. STAINLESS STEEL FOR FIVE MONTHS: ONE MONTH IN LARGE WOODEN BARRELS AND TWO MONTHS IN THE BOTTLE.

**COLOR:** INTENSE RUBY RED COLOR WITH GARNET REFLECTIONS, WITH A PLEASANT VINOUS AROMA.

**AROMA:** ITS SCENT HAS HINTS OF RIPE FRUIT.

**TASTE:** FULL, SOFT, FRUITY AND FULL-BODIED FLAVOR.

**FOOD PAIRINGS:** AT THE TABLE IT GOES PERFECTLY WITH ALL THE DISHES OF THE APULIAN CULINARY TRADITION. IT IS ALSO THE IDEAL WINE FOR PAIRING WITH GRILLED SECOND COURSES, STEWS AND TASTY ROASTS.

**ALCOHOL BY VOLUME:** 14.5%