



Negroamaro I.G.T. Puglia



PIANTAFERRO

Grape variety

minimum 85% Negroamaro IGT and up to a maximum of 15% other red grape varieties which are authorised

Origin

Apulia Region

Winemaking

the wine-making technique is of traditional type, based on 3 daily topups during the first week and on a daily top-up during the week that follows. The fermentation temperature is set at 22° C during the first week of fermentation and at 28° C during the second week. Once the phase of alcoholic fermentation is completed, the grape skins are racked and softly pressed. The best conditions for the malolactic fermentation are created and this phase is concluded with customary decanting. The bottling process starts in the month of June of the year following the harvest

Storage and ageing

storage in a cool dry cellar is recommended, as the aging of this important wine may exceed 3-4 years.

Colour

intense red, deep, with wonderful garnet shades.

Bouquet

fine, elegant, ethereal and warm, initially with blackberry jam hints, followed by a toasted sensation, particularly of spicy notes of coffee and cinnamon.

Flavour

a very pleasant, warm and enveloping mouth entry followed by a slight tannic note continued by a very good persistence, leaving a dry mouth. Good correspondence between scent and aftertaste.

Alcohol content 13% vol.

Optimal serving temperature 18-20° C

Gastronomic matches

this important Apulian wine combines well with first dishes such as Orecchiette pasta with tomato and ricotta cheese sauce, all red meat dishes in general, superb with lamb and other barbecued meats, interesting match with curry dishes and is also excellent with seasoned strong flavoured aged hard cheeses.