

Messapi

Puglia IGP Negroamaro

Bottle Capacity: ml 750

Grape Variety: Negroamaro

Vinification: de-stemming and crushing of the grapes, maceration at controlled temperature for 8-10 days with regular pumping overs. Racking off and malolactic fermentation in stainless steel tanks. Refining in used American and French oak barriques for 4-5 months.

Sensory features: ruby red colour with purple hues; intense, vinous, spicy and fruity, with notes of black berries (black currants and berries). Medium bodied, velvety, very good balance between freshness and warm feelings, long-lasting and savoury aftertaste.

Best served with: excellent with pasta dishes, meat in general and medium aged cheeses.

Serving temperature: 16-18°C

Alcohol content: 13%

