

Negroamaro Salento IGT - Barocco



Region. Puglia



Grapes. 100% Negroamaro from Salento peninsula vineyards. Provinces of Brindisi, Lecce and Taranto.



Vinification. Soft pressing and fermentation at controlled temperature.



Tasting Notes. Deeply coloured red dry wine. Slight pleasant bitter, fruity and spicy. Rich full body.



Analysis. Alcohol 12,5% vol; Total Acidity 5,8 g/l; Residual sugar 7 g/l.



Food suggestions. Ideal with pasta dishes, meats, cheeses. Serve at 16-17 °C. To drink while still young.



Bottle. "Sophia" 750 ml (in box of 6 bt). "

