

## NEGROAMARO

*Salento I.G.T.*



Negroamaro is the most typical grape variety of Salento and has gained great fame thanks to the intense character of its wines. Rivera wanted to interpret it in a fresh style with a modern vinification that exalts the intense aromas of small red fruits and the delicately balsamic notes typical of the variety.

**VARIETIES:** 100% NEGROAMARO

**PRODUCTION AREA:** Salento peninsula in the southern part of Apulia region

**VINEYARDS:** Vineyards trained in the "Salento gobelet" style on calcareous clay soils at the altitude of 50-80 mt. Average yield is 80-90 q./ha

**WINE MAKING:** The grapes are harvested during the second week in September and macerated at 28 °C for 8 -9 days in stainless steel vats with frequent pump-overs

**AGEING:** 9 months in glass-lined concrete vats to maintain the fruit and varietal character intact

**TASTING NOTES:** Deep ruby colour; complex bouquet of wild dark berry fruit, with notes of blackliquorice; medium bodied on the palate with a long complex aftertaste exhibiting the pleasant, bitterish note typical of the negroamaro

**RECOMMENDED WITH:** As very versatile wine that can be enjoyed by itself or matching pastas, soups and meats. Serve at cool room temperature

**CELLARING:** If perfectly stored this wine can develop nicely for 3-4 years