



IN ME

NEGROAMARO ZINFANDEL

PUGLIA

INDICAZIONE GEOGRAFICA PROTETTA

ORIGIN OF THE VINEYARDS

Apulia.

GRAPE VARIETY

Negroamaro and Zinfandel.

VINE TRAINING SYSTEM

Spurred cordon and Guyot.

SOIL

Red soil rich in iron and limestone.

WINEMAKING AND MATURATION

Separate vinification of the singles varieties, rasping, fermentation on the skins, racking off and short maturation in steel tanks. May have a short maturation in wood.

SENSORY ANALYSIS

Bright ruby red. On the nose is balsamic, with sensations of black berry, blueberry and raspberry, then a spicy and vegetable breath. In the mouth is very intense, fruity and spicy, smooth and very elegant with a very long persistence.

ALCOHOL

15%.

SERVING TEMPERATURE

16/18° C.

FOOD MATCHES

Italian lasagna, steak, bbq, stews, pork and medium aged cheeses.

AWARDS

2022 › 98 points Luca Maroni

2021 › 98 points Luca Maroni

2020 › Gold Medal Berliner Wine Trophy

› Gold Medal Mundus Vinio

› 98 points Luca Maroni

2019 › Gold Medal Berliner Wine Trophy

› 97 points Luca Maroni