

CASELETTI

Negroamaro



Production area:
Apulia, northern area
of Salento, 250-350 m
above the sea level



Per hectare plants:
4500



Land:
Clay and calcareous
of medium mixture



Vinification:
Destemming of grapes and
maceration at 4/5° C
for 36 hours. Alcoholic
fermentation at a controlled
temperature of 24-26°C and
racking 13 days after the end
of fermentation.
Soft pressing of marcs.



Grape variety:
Negroamaro



Ageing:
After the malolactic
fermentation in inox silo
the wine ages in French
durmast wood of medium
toasting for 6 months.
Then it is bottled
and ages in the bottle.



Age of vineyards:
15-30 Years



Cultivation system:
Espalier
with guyot pruning

ORGANOLEPTIC CHARACTERISTICS



Colour:
Intense red
with ruby reflections



Fragrance:
Intense and persistent with
delicate notes of red fruits
and spices



Taste:
Soft and intense
with pleasant scents of blueberry
and blackberry, with a well
balanced tannin



Wine pairing:
Perfect with roasted and baked
red meats, bushmeat and
seasoned cheeses



Serving:
Serve at 16/18°C
Decant before serving

