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Negroamaro N° Zero

MENHIR

Salento, Italy 

VINTAGE: 2005
VINEYARD: Estate
COMPOSITION: Negroamaro (100)
HARVEST:
COOPERAGE:
T. ACID: 5.7 g/l
PH:
ALCOHOL: 13.00%
PRODUCTION:
VINE AGE: 35 years
TYPE: Red

WINEMAKER'S NOTES:

Soil type:
Little deep red soil, on layers of calcareous rock

Bouquet:
Dark red with ruby red nuances. Its smell is very complex with spicy hints of vanilla. The aftertaste is persistent and confirms its pleasant sensations

Taste:
Clegant, mellow, round and fresh with a pleasant hint of herbs, ending with a delicate hint of cherries jam

Wine-making notes:
Thermal pre-fermentative maceration, thermo-controlled fermentation

Food recommendations:
Cavatelli with ragout of red meat; rabbit cacciatore; turcinelli barbecued; peas and bean soup of Zollino; medium-aged cheese: pecorino of Maglie

REVIEWS & AWARDS:

“ Score: 15/20 (@@@) ”

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