



TOMEGNA



Negroamaro
IGT Puglia



VOL. 13%



750 ml

TYPE: RED

VINE VARIETY: Negroamaro

CLASSIFICATION: IGT Puglia

PLANTATION: Spurred cordon

PLANTING DENSITY: 4500 stocks per hectare

PRODUCTION AREA: Territory for vocation is Brindisi, district Cerano, characterised by wet winters and dry and very hot summers with a thermal excursion ranging between 10-15°C that allows a complete ripening of grapes and excellent results in vinification.

SOIL: Red land with a notable presence of sand both thin and rough

GRAPE HARVEST: In September, the second decade

WINE-MAKING: Manual harvesting with selection of grapes, stalks removing, pressing, pre-fermentative maceration at 10°C for 24-48 hours. Thermal-controlled maceration and alcoholic fermentation by indigenous yeasts for about 10 days at 24-28°C. Racking and pressing of pomace by a soft press.

REFINEMENT: Malolactic fermentation in steel containers and following refinement in concrete and steel tanks.

TASTING NOTES: Intense ruby red, fragrant fruity scents of small berries and faint spicy marks that enriches the complex range of warm and soft aromas, good acidic charge and fine tannins. The long, dry and pleasant closure, the good texture and balance in the organoleptic qualities make the wine interesting and considerable to drink.

PAIRING: First courses of fresh pasta and stuffed pasta, vegetables and mushrooms soups, roast or grilled meat, medium aged cheese.

SERVING TEMPERATURE: 18°C (64F)



PACKAGE SIZE
17,5 l x 26 L x 33 H



PALLET (EPAL 120X80)
95 BOXES / 570 BOTTLES



PALLET (USA 120x100)
115 BOXES / 690 BOTTLES



EAN
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