



Salento Negroamaro I.G.T.
GHIMEL

NOME	GHIMEL Salento Negroamaro I.G.T.
APPELLATION	TYpical Geographical Indication
REGION	Apulia
GRAPE VARIETY	100% Negroamaro
REGION OF PRODUCTION	Apulia-Lecce, Taranto, Maruggio (TA), Leporano (TA)
ALTITUDE	100 mt s.l.m.
TRAINING SYSTEM	Apulian sapling
SOIL COMPOSITION	adaptable to different types of soil
PERIOD OF HARVEST	End of august
VINIFICATION	Cold pre-maceration, maceration at controlled temperature malolactic completed
FINING	steel
ALCOHOL DEGREE	14.00 % vol.
FOOD MATHING	Roasted or braised meats, game, mature cheeses, pasta typical of Salento tradition
SERVING TEMPERATURE	15° - 18° C
CHARACTERISTICS	The wine is deep red color, full and dry. The scent is with hints of black berries .