

Ghimel

Salento Igt Negroamaro

Name: *Salento Igt Negroamaro*

Blend: *Negroamaro 100%*

Ground: *mainly clay.*

Planting density: *on average 4000 stumps per hectare.*

Production area: *in the province of Brindisi.*

Exposure: *South-East.*

Altitude: *60/120 metres above sea level.*

Farming system: *espalier with guyot pruning.*

Vineyard age: *on average 15 years.*

Yield per hectare: *around 70/75 quintals.*

Harvest time: *mid october*

Maturation: *10 months in barriques.*

Aging: *6 months in bottle.*

Colour: *intens red.*

Smell: *the scent is delicate and recalls red fruits such as cherry and black cherry, as well as black fruits such as currants and blackberries.*

Taste: *dense and soft with an aroma of berries.*

Suggested pairings: *it adequately accompanies soups, meat-based dishes, white and red meats, fresh and seasoned cheeses.*



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