



# NARDELLI

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**

