



Notarpanaro

Negroamaro Salento IGP Rosso



First year of production: 1970

Average number of bottles produced annually: 450.000

Manufacturing location: Guagnano (Le) Italy

Grapes: Negroamaro 100%

Name and vineyard surface: Notarpanaro, 40 hectares

Vineyard exposure: north-south

Vineyard altitude: plain

Soil type: medium consistency

Method of breeding: small tree spurred

Planting density: 5500 plants per hectare

Age of vines: 40 years

Yield per hectare: 75 quintals

Harvest time: end of september

Fermentation tank material: automatic wine-making in temperature controlled stainless steel

Fermentation temperature: 25° C

Temperature control system: automatic cooling system

Time of fermentation and maceration: fermentation 10-15 days, maceration 7-10 days

Malolactic fermentation: yes

Type of wood and the barrels capacity: 2.25 hectoliters french oak barrels

Age of the barrels for ageing: second, third, fourth passage

Duration of pre-bottling: 6-8 months

Ageing: suited for a long ageing

Organoleptic test

Colour: fine ruby red, slight orange shade with ageing

Fragrance: full, heavy and enduring bouquet

Taste: moderate dry with elegant bitter finish, robust and full-bodied

Gastronomy

Classification: dry red

Served with: roasts, game, meat on the spit and mixed grills, aged cheeses

Serving temperature: 18° C