



Patriglione

Negroamaro Salento IGP Rosso



First year of production: 1975

Average number of bottles produced annually: 36.000

Manufacturing location: Guagnano (Le) Italy

Grapes: Negroamaro 100%

Name and vineyard surface: Patriglione, 15 hectares

Vineyard exposure: east-west

Vineyard altitude: plain

Soil type: calcareous

Method of breeding: small tree

Planting density: 6000 plants per hectare

Age of vines: 60-70 years

Yield per hectare: 40-50 quintals

Harvest time: second decade of october

Fermentation tank material: concrete vitrified

Fermentation temperature: 25° C on average

Temperature control system: automatic cooling system

Time of fermentation and maceration: fermentation 10-15 days, maceration 8-12 days

Type of wood: french barriques with blend of different roasting

Age of the barrels for aging: 20% new, 30% second pass, 50% third passage

Duration of pre-bottling: 12 months

Ageing: suited for a long ageing

Organoleptic test

Colour: deep ruby red

Fragrance: vinous, tending towards strong, ethereal and rich bouquet

Taste: without any unevenness, dry finish, tasty and full-bodied

Gastronomy

Classification: dry red

Served with: heavy flavoured meats on the spit of grilled, game, poultry and lamb bowels (a typical dish from Apulia)

Serving temperature: 20° C