



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%

Vineyard exposure: north-south

Vineyard altitude: plain

Soil type: medium consistency

Method of breeding: Apulian small tree spurred cordon

Planting density: 5500 plants per hectare

Age of vines: 20-40 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 15-20 days, maceration 8-10 days

Malolactic fermentation: yes

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: 18-20° C