



# 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:** spurred Apulian small tree

**Planting density:** 6000 plants per hectare

**Age of vines:** 40-50 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

**Malolactic fermentation:** yes

**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), mature cheeses

**Serving temperature:** 18-20° C