



COMPAGNIA VIGNAIOLI



Vineyards:

Apulia

Wine name/Appellation:

PUGLIA IGP ROSSO

Soil:

chalky-clay

Training system:

Espalier.

Grape varieties:

Negroamaro 50%; Primitivo 50%.

Climate:

mild winters, very dry summers.

Harvest:

hand picking, after the grapes are fully ripe.

Winemaking:

controlled-temperature fermentation in large wooden vats for 30-45 days.

Aging:

three months in large Slavonian oak barrels.

Colour:

deep ruby red.

Tasting note:

Its bouquet has several notes of fruits, such as cherries, with an almond finish. It is fresh on the palate thanks to its smooth tannins.

Alcohol:

13-14%

Food pairing:

best drunk with aperitifs or appetizers. It also goes with meat dishes (rabbit, veal, lamb, etc.).

Serving temperature:

18-20 °C

Storage period:

5 years, if it is stored in suitable cellars.



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