

MASSERIA Supreno™

NEGROAMARO SALENTO I.G.T.

Grape Varietals: 100% Negroamaro.

Average age of the vines: 25 years.

Soil: loam with red clays.

Harvest Period: from 15 to 30 September.

Vinification: 10 days of maceration at a maximum temperature of 25 °C. For the maintenance of the primary aromas.

Alcohol Content: 13% by vol.

Residual Sugar: 4 grams per liter.

Color: ruby red.

Aroma: ripe cherry, blackberry.

Palate: balanced in components, smooth tannins.

Food Suggestions: burrata, pasta with broccoli, stuffed vegetables and red meat.

Serving Temperature: 16-18 °C / 61-64 °F.

