

# MASSERIA Supreno™

## NEGROAMARO SALENTO I.G.T.

**Grape Varietals:** 100% Negroamaro

**Vineyards:** Salento in southern Puglia

**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:** 13.5% by vol.

**Residual Sugar:** 5 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 °C / 61 °F

