

# 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:** 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:** 16-18 °C / 61-64 °F.

