

NEGROAMARO



SMOOTH & SILKY dry red wine

Deeply coloured, this wine is velvety and full on the palate but fresh to finish. It's packed with black plums, wild berries and notes of chocolate.

Vineyard: Tenuta Viglione's vineyards are located on a plateau, a higher altitude which brings freshness to the wine, balancing some of the richness of a deep Negroamaro.

Winemaking: Undergoes temperature controlled fermentation, then malolactic fermentation which contributes to a smoother and more rounded mouthfeel. The wine then matures in stainless steel, which helps preserve its fresh dark fruit flavours.

Winemaker: Massimo Martella

Grape(s): 85% Negroamaro, Nero di Troia, Sangiovese and Aglianico

Vintage: 2021

Region: Puglia, Italy

Alcohol: 13.5% abv

Residual Sugar: 4.1 g/litre

Acidity: 5.0 g/litre

PH: 3.63

Total SO₂: 63 mg/litre

Filtration: 0.45µm

Additives: SO₂

Equalitas Certified Winery

Closure: Can Ring Pull

Optimal drinking: 15-18°C

Serving suggestion: Organic BBQ meats, halloumi with roasted vegetables and aubergine tagine.

Vegan Friendly

Organic

Packaging:

187ml Can, 24 Cans Per Case

150 Cases Per Pallet

Pallet Dimensions LxWxH:

1000 x 1200 x 1550 (mm)

