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): Negroamaro (90%), Aleatico

Vintage: 2023

Region: Puglia, Italy Alcohol: 13.0% abv

Residual Sugar: 8.3 g/litre

Acidity: 5.1 g/litre

PH: 3.69

Filtration: 0.45µm

Additives: SO₂

Packaging: 187ml Can, 12 Cans Per Case

Closure: Can Ring Pull

Optimal drinking: 15-18°C

Serving suggestion: Organic BBQ meats,

halloumi with roasted vegetables and

aubergine tagine.

Nutritional information:

Per 100ml: Energy 329kJ / 79kcal

Per 187ml serve: Energy 615kJ / 148kcal

Contains Sulphites

Equalitas Certified Winery

Vegan Friendly

Organic







