

IOLITE

NEGROAMARO IGP SALENTO

Type of wine: **red**

Grapes: **Negroamaro**

Harvest: **2023**

Vineyard location: **Salento**

Altitude: **mt 50- 100 o.t.s.**

Soil type: **sandy**

Training System: **Guyot**

Hectare vines: **4500**

Grape yield kg/ha: **80.000-90.000kg**

Harvesting: **Grape's harvesting of the by hand 2-3rd decade of September**

Vinification: **Thermo-controlled maceration and alcoholic fermentation for about 10 days.**

Ageing: **in steel and 3 months in the bottle.**

Alcohol degree: **13 % vol**

Tasting notes: **ruby red wine, intense aroma, fruity with notes of blackcurrant, evident final spicy hints such as licorice; velvety, savory and harmonious taste.**

Food pairings: **meat dishes, robust first courses, aged cheeses.**

Serving temperature: **16-18°C**

Storage: **in a cool place, away from light and heat sources.**

Size: **0.75 L**

