

Negroamaro IGT

Origin

Country	Italy
Wine Region	Puglia
Winery	Messer del Fauno

Technical Data

Grape Varieties	Negroamaro
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Screw cap

Vinification	The grapes are vinified following the traditional method. The primary fermentation takes place in stainless steel tanks at controlled temperature.
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Ageing	In stainless steel tank at a constant low temperature before bottling.
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Description

In Brief	This grape is grown almost exclusively planted in Puglia. The wines develop velvety softness with further ageing in bottle. There are several different theories about the origins of its name. The most probable explanation is that the name Negroamaro comes from the fusion of the Greek word "mavros" and the Latin word "niger", both meaning "black" and referring to the deep colour of the grapes, so that Negroamaro actually means black-black.
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Tasting notes	A deep red violet colour with purple edges. Characteristic bouquet of red berries and spices. Sweet, fruity and spicy with intense flavours leading to a soft supple finish.
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Food Pairing	Ideal to accompany flavoured pasta dishes with tomato sauce, roast meats, game, salami, and mature cheeses.
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Notes

