



MATER TERRA PASSITO SALENTO I.G.P. ROSSO NEGROAMARO

TERRITORY

The Salento region is identified by three climatic elements: the sun, the architect that creates generous degrees of sugar, the sea, responsible for the minerality of the wines, and the wind that makes this area naturally free of disease and particularly suitable for the production of "natural" wines. Characterized by extensive flat areas and modest hilly reliefs, the Salento region is geologically constituted by a calcareous structure of medium texture.

VARIETY INFORMATION

Negroamaro, native to Puglia, is the main black grape variety of Salento. Its origins are very ancient (8th century B.C.) and likely owes its name to the terms "niger" (Latin) and "mavros" (Greek) which both refer to the colour black. Its great versatility makes it suitable for all types of winemaking.

AREA OF PRODUCTION

Salento - Apulia

VINEYARD ALTITUDE

100 m s.l.m.

SOIL TYPOLOGY

Calcareous-clayey soil

TASTING NOTES

COLOUR

Intense ruby red with garnet reflections.

AROMAS

Intense aromas that range from notes of plum jam to hints of cherries in alcohol and cocoa nuances, there is room on the finish for licorice notes as well.

PALATE

Sweet and full-bodied, balanced, with pleasant acidic notes and robust tannins. A persistent finish enhances the return of the rich aromatic bouquet already perceived by the nose.

PAIRING RECOMMENDATIONS

A dessert wine that goes well with dry cakes, almond paste and blue cheese.

DEGREE OF ALCOHOL

15.5%

SERVING TEMPERATURE

14-15 °C