



VALLE CUPA SALENTO I.G.P. ROSSO

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. Primitivo is a black grape variety native to Puglia. It owes its name to the characteristic vegetative phases of the plant, all early, from ripening to sprouting, from flowering to veraison, and from which the old name of "Primaticcio" is derived.

AREA OF PRODUCTION

Salento - Apulia

VINEYARD ALTITUDE

100 m s.l.m.

SOIL TYPOLOGY

Calcareous-clayey soil

TASTING NOTES

COLOUR

Deep ruby red.

AROMAS

The bouquet is intense and enveloping, with notes of blackberry, ripe red fruit and spices.

PALATE

Full-bodied and soft, with velvety tannins. It has a fresh aroma and good acidity. A long finish in which the fruity notes already perceived by the nose return.

PAIRING RECOMMENDATIONS

Game, grilled or stewed red meat, sweet and spicy hard cheeses.

DEGREE OF ALCOHOL

15.0%

SERVING TEMPERATURE

18° C