



NEGROAMARO CONTI ZECCA

IGT Salento Negroamaro Rosso

Grape varieties

100% negroamaro

Area of production

Leverano (LE)

Soil type

Alluvial, average mixture with areas of limestone

Growing system

Cordon spur

Density

4.500/5.000 plants per Ha

Yield per Ha.

7,00 T/Ha grapes

Production process

Stems removal and soft pressing. Fermentation at controlled temperature. Maceration for 12 days at controlled temperature of about 28-30°C.

Maturation

12 months in 30 Hl oak barrels and refinement in epoxy resin-lined cement tanks

Aging potential

4 and more years depending on the vintage

Organoleptic characteristics

Colour

Intense ruby red colour with garnet highlights

Bouquet

Aroma of tiny red fruits

Taste

Soft and harmonic with ripe tannins in a rich and well-structured body

Service temperature

18°C

Gastronomic recommendation

First courses in general, roasted or grilled red meats and matured cheeses.