



MASSO ANTICO

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Masso Antico

Negroamaro Salento IGT da uve leggermente appassite



Vinification

The grapes, grown using the "Guyot" training method, are left to dry slightly on the plant and are harvested at the end of September, exclusively by hand. The grapes are carefully selected and de-stemmed. The fermentation process, which lasts about 20 days, takes place in stainless steel tanks at a controlled temperature between 24° and 28° C. After fermentation, part of the wine is aged for a short time in low-toasted French oak tonneaux to give light and pleasant vanilla notes.

Description

Masso Antico Negroamaro da uve leggermente appassite stands out for its intense red colour and its purple hints. With a great impact on the nose, it expresses notes of mature red fruit, flowers and spicy notes. On the palate, it is warm, velvety, and fresh at the same time.

Food Pairings

It pairs perfectly with grilled lamb, meatballs in sauce or chickpea soup.



Negroamaro



Salento, Puglia



16-18 °C



Alcol: 14.5%
Zuccheri: 12 g/l

