MASSO ANTICO

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Masso Antico

Negroamaro Salento IGT

Organic

Vinification

The grapes used for this wine, grown using the “Guyot” training method and cultivated according to the guidelines of the organic agriculture, are harvested by hand. The harvest is followed by an accurate selection of the destemmed grapes. The fermentation process, which lasts about 20 days, takes place in stainless steel tanks at a controlled temperature between 24° and 28° C.

Description

This wine has a vivid red color with purple hints. It has an intense bouquet, with typical notes of blackberry and plums. On the palate it is round, well balanced, and the softness of the tannins guarantees a rich and persistent finish.

Food Pairings

Ideal with various dishes based on red meats, also horse meat, lamb and mutton. It pairs perfectly with cheeses, especially matured and spicy ones.

Negroamaro	**Salento, Puglia**	**16–18 °C**	**Alcol: 14%** **Zuccheri: 8 g/l**