

CAPOTORRE

RED WINE FROM NEGROAMARO GRAPES

Deep, impenetrable, austere. A wine with authentic unmistakable personality for an intense expressive experience on nose and palate.



CLASSIFICATION: Puglia IGP red – Negroamaro

ZONE OF ORIGIN: Puglia

GRAPES: 100% Negroamaro

VINIFICATION: Gentle stripping in a destemmer with swinging cage, soft crushing and pre-fermentation maceration at a low temperature for 24 hours. Maceration and alcoholic fermentation at a controlled temperature (20-22°C) for about a week in stainless steel vats.

AGEING Malolactic and elevage on fine lees for 8 months in different toasted French oak barriques.

COLOUR: Deep ruby red with a light garnet hue.

AROMA: Scents of red fruits, spices and a hint of balsamic.

FLAVOUR: Full and intense on the palate with good persistent texture.

ALCOHOL CONTENT: 13,8% vol.

TOTAL ACIDITY: 5,5 g/l

RESIDUAL SUGAR: Dry

SERVE AT: 18-20°C

RECOMMENDED FOOD PAIRINGS: Pasta dishes and second courses made with meat, mature cheese and game.

TYPE OF GLASS Renano and small Balloon

