



AZIENDA AGRICOLA ROCCA S.S. SOC. AGRICOLA
LEVERANO (LE) - ITALIA

Salento IGT Negroamaro



Grape variety: Negroamaro

Production area: Salento – Apulia Region

Alcohol: 13,5% vol

Soil: clay-loam, medium limestone

Harvest: September

Aging: big Slavonian oak and stainless steel tanks.

Tasting notes: with a very intense ruby red color, this Negroamaro reveals aromas of ripe red fruit and spicy notes of vanilla and toasted tobacco. Full-bodied, it is harmonious and persistent on the palate, with smooth, gentle tannins.

Food pairing: ideal paired with local cured meats, red meat, and game. Excellent with rich first courses, even spicy ones.

Service Temperature: 18 °C

Potential aging: 5 years after vintage

