

I QUATTRO CONTI



NEGROAMARO

IGP Puglia Negroamaro

GRAPE VARIETALS

Negroamaro

PRODUCTION PROCESS

Stems removal and soft pressing.

Maceration at 24°C for 6 days.

Fermentation at controlled temperature in stainless steel tanks.

Maturation in epoxy coated concrete tanks.

AGING POTENTIAL

2 and more years, depending on the vintage

TASTING NOTES

Colour

Intense ruby red

Bouquet

Rich aroma of tiny red fruits, cherry and spices

Taste

Smooth, balanced with long lasting finish

SERVICE TEMPERATURE

16-18 °C

PAIRINGS

I Quattro Conti Negroamaro is very good with pasta, grilled red meat and soup.