



TORREVENTO

Scheda tecnica / Data sheet

MATERVITAE NEGROAMARO Puglia IGT 2018



**MATERVITAE
NEGROAMARO**

PUGLIA IGT
Red wine

grapes:

Negroamaro 100%

vineyard location:

Apulia – Salento area

altitude:

50 mt. a.s.l.

soil:

clayey or sandy soil with medium texture

training system:

Apulian gobelet ("ALBERELLO PUGLIESE" or
vertically trellised spurred cordon

harvest:

mid-September

vinification:

fermentation with long maceration

ageing:

steel 8 months – bottle

alcohol content:

13,0% by vol

colour:

ruby red color

smell:

intense, full and fragrant bouquet

taste:

balanced, full-bodied, with notes of red berries

food pairing:

classic red wine, great wine for roasted meats and
with game dishes. Excellent with mature and
savory hard cheeses, it is also a good meditation
wine.

serving temperature:

16-18 °C

storing:

in a cool place, away from light and sources of heat