



PRODUTTORI DI MANDURIA

*Maestri in Primitivo*



# NEAMA

*Salento Igt Negroamaro*

Varietal: Negroamaro 100%

Vineyard age: 10-25 years old

Training system: espallier

Harvest time: mid September

Average yield per hectare: 110 quintals (11.000 kilograms)

Winemaking: thermo-controlled alcoholic fermentation  
at 22-24°C (72-75°F)

Aging: stainless steel and bottle

Alcohol content: 13% Vol.

## TASTING NOTES

Color: ruby red.

Bouquet: intense and complex, with elegant fruity notes (plum, blackberry, currant), mixed with those typically spicy (cinnamon, black pepper).

Taste: warm, soft, properly tannic, persistent.

Suggested pairings: cannelloni with meat sauce, tagliatelle with meatballs, spicy grilled cockerel, pork loin roast.

Serving temperature: 16 - 18 °C (60 - 64 °F).