

# LIBERI TUTTI

Negroamaro  
INDICAZIONE GEOGRAFICA PROTETTA  
PUGLIA  
ORGANIC



# LIBERI TUTTI

Negroamaro  
INDICAZIONE GEOGRAFICA PROTETTA  
PUGLIA  
ORGANIC

GRAPES:  
100% Negroamaro

VINEYARD AREA:  
Guagnano province of Lecce

PLANT TRAINING AND AGE:  
The vines are trained with Guyot. The planting density is about 5,000 plants per hectare, with an average yield of 2.3 kg per plant. The vines have an average age of 15-25 years.

HARVEST:  
Careful manual harvesting at the end of September.

VINIFICATION:  
After destemming, the grapes are not pressed. This allows the grapes to remain intact by optimizing the extraction of colour. Fermentation takes place in steel tanks at a controlled temperature of 23-25°C for 8-10 days. During fermentation, frequent remontage and delestage are carried out to achieve soft extraction of aromas and gentle tannins. After racking, malolactic fermentation is induced.

AGEING:  
After malolactic fermentation, 50% of the wine is decanted and placed in steel tanks at a controlled temperature of 12-15°C. The remaining 50% of the wine is aged for 6 months in French wooden tonneaux and Slavonian oak barrels.

ALCOHOL:  
13,5%

WINEMAKER'S NOTES:  
This Negroamaro is ruby-red in colour. Intense aromas of black pepper and chocolate. Full-bodied and complex with well-balanced tannins. In the winemaking process **no sulphites are added** and this enhances the aromas. Ideal accompaniment to different dishes: tasty red meats, cold cuts, savory pies, tasty stuffed pizzas and medium-aged cheeses.