

Virtuoso

Virtuoso wines enclose all the intensity of a land to be discovered, where the warm sea winds design unique landscapes and where the horizon colours the imagination.

NEGROAMARO PUGLIA IGT

**Grapes:**

Negroamaro.

Vineyard:

Selected vineyards in the heart of Puglia's Salento peninsular between Lecce, Brindisi and Manduria. The vines are trained mostly using the traditional Alberello basso method, with a proportion using the Spalliera method. Production is around 65 hl/ha.

Harvest:

The grapes are carefully hand-picked in mid September.

Vinification:

After de-stemming the grapes are not crushed, allowing some to remain intact, reducing damage to the skins and ensuring optimum colour extraction.

Fermentation:

A strain of yeast designed to start fermentation particularly quickly is added. The temperature is carefully controlled at 28/29 °C with remontage occurring frequently until the wine reaches 5% alcohol. Délestage is carried out once a day until the fermentation is almost complete. Towards the end of the fermentation process this is reduced to once a day. Malolactic fermentation is carried out immediately after primary fermentation.

Winemaker's notes:

From the sunny Puglia region, Virtuoso Negroamaro is a deep and rich red wine from Puglia, packed with berry fruit notes and an attractive spiciness. Enjoy it with pasta, meat dishes and mature cheeses.