



**TEATRO
LATINO**

Piacere italiano



NEGROAMARO

The Italian region of Apulia is home to the splendid Cattedrale di Ostuni consecrated to the Assumption of Mary and declared a national monument in 1902.

Our Negroamaro comes from the calcareous/clayey soils of southern Apulia; the healthy Mediterranean climate, espalier training and low vineyard yields produce quality, concentrated grapes that are skilfully made into a wine with outstanding varietal characteristics.

A part of the wine is subsequently left to age in large barrels for no more than six months; the result is a highly enjoyable wine, with an intriguing fresh note of fermenting grapes on the nose plus slight hints of tobacco and cocoa.

Excellent with the classic mixed meat grill as well as other dishes.

Unfiltered wine

Grapes: Negroamaro

*Alcohol content % vol. 13.5 | Sugar content g/l 5
Total acidity g/l 5.3*