



MASSERIA  
CAPOFORTE



## NEGROAMARO SALENTO

INDICAZIONE GEOGRAFICA TIPICA

### CATEGORY

Negroamaro IGT Salento

### GRAPES

Negroamaro

### SENSORY PROFILE

#### APPEARANCE

Deep, rich ruby red.

#### BOUQUET

Intense and multi-layered, red fruit predominates with subtle hints of vanilla and cocoa powder, finishing with tobacco leaf and roast espresso bean.

#### PALATE

Rich, warm, full-flavoured with all components in harmony and the correct acidity. The olfactory notes return on the palate carried by pronounced yet subtle and never overwhelming alcohol. Reveals discreet, pleasant tannic presence, therefore pleasing and drinkable. Leisurely, dry finish.

#### ACIDITY

6 g/l

#### RESIDUAL SUGAR

4,5 g/l

#### ALCOHOL

15,5% vol

### VINIFICATION

#### VINEYARD YIELD

65 q.li/ha

#### HARVEST PERIOD

End of September.

#### MACERATION

The grapes are de-stemmed and pressed, then remain in contact with the skins for some 2 weeks, during which pumping over, punch-downs, and délestage are practiced in alternation.

### FERMENTATION

After drawing off, the must is settled and fermented at controlled temperatures.

### MATURATION

Matured in large oak casks for 12 months.

### GROWING AREA

#### LOCATION

Coastal area, some 35 km from the city of Taranto.

#### ELEVATION

Sea level.

#### ASPECT

North-south.

#### SOIL PROFILE

Sandy clay, with abundant tuff.

#### VINEYARD DENSITY

8000 vines/hectare (bush-trained) and 5000 vines/hectare (cordon spur)

#### TRAINING SYSTEM

Bush and cordon spur.

### WINE TASTING

#### SERVING SUGGESTIONS

Wine with good ageing potential. Excellent with rich pasta or rice dishes, red meat and game, and with firm/hard cheese.

#### SERVE AT

18 °C. Uncork just before serving. Store bottle in cool, dry, dark place.

#### GLASS

Large Burgundy-style balloon crystal.



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