



Valle dell'Asso

JONICO NEGROAMARO BIOLOGICO IGT ORGANIC

It is a product with BioAgriCert Organic Certification made from grapes Negroamaro symbol of this area of the Puglia region's wine. The grape of Negroamaro encloses the brightness and the heat and the scents of one earth vocata to the wine of high profile.

Name: IGT Salento

Production zone: agro of Galatina

Harvest: Third ten days of September

Grapes: Negroamaro 100%

Type of soil: medium

Exposure: North-South

Production Process: Full redvinification at controlled temperature with selected yeasts; refining in stainless steel vats and 5 months in the bottle.

Analytical details: Alcohol 13% vol; extract 36 g/l; acidity 5.3 g/l

Eye, nose, and palate: This red ruby wine with garnet reflections, has intense perfumes of tobacco, leather and ripe wood fruits. In the mouth it has a full, hot and harmonic taste.

Suggested foods: Roasts, game.

Recommended temperature: 20° C

Grapes : Negroamaro (100.00%)

PUGLIA

Puglia is "the heel" of the boot of peninsular Italy. It is bordered by both the Adriatic and Ionian Seas, giving it one of the longest coastlines of any region in Italy. Puglia is also one of the most fertile regions in all of Italy, on a par with the Po Valley. The hilltop towns in the Valle d'Itria always enjoy a breeze, even in the hottest months of the year and the humidity is generally minimal. Rainfall is scarce and generally concentrated in the winter months. Since there are no mountains in Puglia, the temperature is fairly constant from the coast to the inland areas. In Puglia the cultivation of the vines precedes the first contact between the pugliesi and the Phoenician merchants, that overlooked Puglia around 2000bc. Red grapes occupy 82% of the area harvested. Negroamaro is the most diffused of these, this is followed by the famous Primitivo and of the others most are of Greek origins. Puglia is seen as being one of the regions within Italy which has excellent quality wine at excellent prices.

