

LUCCARELLI

Luccarelli

Negroamaro Puglia IGP

 Awards



VARIETY: Negroamaro 100%



COLOR: Red



PRODUCTION AREA: Salento, Puglia



VINEYARDS: The area of Puglia offers the perfect environment for ripening grapes as well as olive trees and wheat fields that coexist with vineyards in this agricultural center. Sandy and clay soils, bright sunshine and crisp sea breezes combine to the early ripening and extend hang time is the result of a our sophisticated Negroamaro with aromatics and vibrant acidity.



VINIFICATION: De-stemming and crushing of the grapes, maceration at controlled temperature for 8-10 days with regular pumping overs. Racking off and malolactic fermentation in stainless steel tanks. Refining in used American and French oak barriques for 4-5 months.



SENSORY FEATURES: Ruby red colour with purple hues; intense, vinous, spicy and fruity, with notes of black berries (black currants and berries). Medium bodied, velvety, very good balance between freshness and warm feelings, long-lasting and savoury aftertaste.



BEST SERVED WITH: For its pleasant structure and intense aromaticity, the Negroamaro pairs ideally with typical Puglian dishes, orecchiette with broccoli rabe and goat cheese.



WINEMAKER: Danilo Gizzi



SERVING TEMPERATURE: 16-18°C



AWARDS:

- Mundus Vini 2022: *Gold Medal*
- Frankfurt International Trophy 2021: *Gold Medal*