



FEUDO  
MONACI



# NEGROAMARO

SALENTO IGT

2017

Feudo Monaci's range grew out of an environmentally-oriented winemaking project, whose objective is to safeguard our surroundings at every step in the production process. A range of wines that combine the winemaking excellence of the Salento peninsula with outstanding sustainability.

#### VARIETIES

Negroamaro.

#### PRODUCTION DISTRICT

Salice Salentino (Lecce).

#### ALTITUDE

30 metres above sea level.

#### TYPE OF SOIL

Deep, dry, earthy marl soils.

#### TRAINING SYSTEM

Puglia bush-trained and spurred cordon.

#### HARVEST

Mid-September.

#### WINEMAKING METHOD

The grapes are harvested in the earliest hours of the morning and immediately taken to the cellar for crushing. Vinification is at controlled temperatures, with 10 days of maceration and frequent pumpovers. After malolactic fermentation, the wine is aged in steel until June.

#### SENSORY PROFILE

Garnet red colour; pronounced nose; full-bodied, rounded flavour, with slightly tart hints and great backbone.

#### ABV

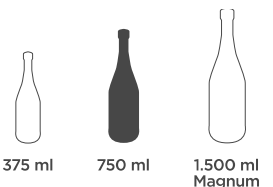
13,00 %.

#### RECOMMENDED CELLARING

4-5 years.

#### FOOD PAIRING

Roast or stewed red meats, lamb, kid, very mature cheeses.



375 ml

750 ml

1,500 ml  
Magnum