



DONNA MARZIA ROSSO

IGT Puglia Rosso

Grape varieties

70 % Negroamaro

30 % Other recommended grapes

Area of production

Leverano (LE)

Soil type

Alluvial, average mixture with areas of limestone

Growing system

Cordon spur

Density

4.500/5.000 plants per Ha.

Yield per Ha.

10,00 T/Ha. grapes

Production process

Stems removal and soft pressing. Maceration at controlled temperature (25-28°C) for 8 days

Maturation

In epoxy resin-lined cement tanks

Aging potential

3 and more years depending on the vintage

Organoleptic characteristics

Colour

Intense ruby red hue with garnet highlights when it ages

Bouquet

Aroma of ripened red fruits

Taste

Velvety with an elegant bitter end

Service temperature

18 °C

Gastronomic recommendation

Boiled meats, roasted and strong dishes, extremely good with game