

# DONNA MARZIA



DONNA MARZIA - MONOVITIGNI

## NEGROAMARO

IGP SALENTO NEGROAMARO ROSSO

**GRAPE VARIETALS:** Negroamaro and other recommended grapes.

**SOIL TYPE:** alluvial, medium consistency with calcareous areas.

**GROWING SYSTEM:** cordon spur and Guyot.

**DENSITY:** 5.000/5.700 plants per ha.

### PRODUCTION PROCESS

Stems removal and soft pressing. Maceration for 10 days at 25°C. Fermentation in stainless steel tanks at controlled temperature. Maturation in cement tanks.

**COLOUR:** deep ruby red.

**BOUQUET:** red fruits and herbaceous notes.

**TASTE:** fresh acidity, round and full-bodied.

**SERVICE TEMPERATURE:** 16-18°