

A bottle of Podere don Cataldo Negroamaro wine is the central focus, surrounded by a variety of fresh fruits and flowers. The arrangement includes slices of orange, kiwi, grapefruit, and melon, along with whole kiwi, lemons, and several different types of flowers like daisies and chrysanthemums. The background is a light, textured grey surface.

NEGROAMARO

VINIFICATO IN BIANCO PUGLIA IGT

FRESH & CRYSTAL CLEAR

Grape variety: Negroamaro from a white vinification process

Production area: Apulia

Soil: clay-loam, medium limestone

Alcohol: 12,5% vol.

Harvest: beginning of September

Aging: stainless steel tanks.

Tasting notes: produced from the indigenous Negroamaro red grape variety - this innovative wine it is vinified in white. It has a crystal clear colour and it spreads a mild scent of fresh white flowers, with intriguing citrus reminiscences. On the palate refreshing fruity notes give immediately a distinctive crispy sensation.

Food pairing: Pairs well with aperitifs and starters, ideal with shellfish and raw fish, light first courses, fresh cheeses and seasonal vegetables. Recommended for a by the glass wine.

Service Temperature: 8 C°

Aging potential: 2 years after the vintage