

Varvaglione

12 e Mezzo Negroamaro del Salento 2024



RED STILL WINE



ITALY



PUGLIA

TASTING NOTE

A mouthful of wild berries and fresh earth, surrounded by aromas of blackberries and vanilla.

VINIFICATION

Maceration and vinification at around 24 degrees, after malolactic the wine is aged in barrique (French oak) for at least 6 months.

FOOD MATCHING

A fantastic match with tomato-based or rich sauces, spicy food, red meats and pizza.

SIZE	75cl
VINTAGE	2024
ABV	12.5%
GRAPE VARIETIES	Negroamaro (100%)
CLOSURE	Synthetic Cork
SKU CODE	A3696124
EXPRESSION	Red, Warm and Spicy
COUNTRY	Italy
REGION	Puglia
ALLERGENS	Sulphur
CLOSURE	Synthetic Cork
PH	3.7
TOTAL ACIDITY	5.5g/l Tartaric
RESIDUAL SUGAR	9g/l
SKU	A3696124