

Varvaglione

Negroamaro del Salento 2023



RED STILL WINE



ITALY



PUGLIA

TASTING NOTE

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

VITICULTURE

ESPALIER

VINIFICATION

Winemaking: maceration at controlled temperature of 24°-28°C. After malolactic fermentation, aged in French tonneau for about 3 months.

SIZE	75cl
VINTAGE	2023
ABV	12.5%
GRAPE VARIETIES	Negroamaro (100%)
CLOSURE	Synthetic Cork
SKU CODE	A3696123
EXPRESSION	Red, Light and Juicy
COUNTRY	Italy
REGION	Puglia
ALLERGENS	Sulphur
CLOSURE	Synthetic Cork
PH	3.7
TOTAL ACIDITY	5.5g/l Tartaric
RESIDUAL SUGAR	9g/l
SKU	A3696123