

PERRINI

NEGROAMARO

100% Negroamaro. Perrini's Negroamarro comes from estate vines averaging 30-35 years old, with some getting up to 60 years, with full southern exposure on flat and slightly hilly sites. The soils are a mix of sand, limestone and clay, with a rockier nature on the slightly higher-elevation sites. The farming is certified organic. The well-ripened but not overly ripened fruit is harvested by hand into small baskets and whisked to the winery to cool down. The grapes are pressed and the juice fermented with natural yeasts in stainless steel tanks with maceration lasting 12-14 days. The wine is aged in steel tank.



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