

# NEGROAMARO LIZZANO

## D.O.P Manorossa

CANTINE  
**Lizzano**

Wine category: Denominazione di Origine  
Protetta.

Colour: red.

Wine varieties: Negroamaro.

Growing systems: alberello.

Average vineyard age: about 50 years old.

Altitude: 40 mt amsl.

Soil: medium texture sandy and clay "Raciddu"

Production area: land of Lizzano and Faggiano.

Harvest period: second week of october.

Harvest: light drying of grapes still on the plant,  
hand harvested in plastic crate.

Vinification: destemming, soft grape crushing,  
maceration in tank stainless steel  
at thermo-controlled temperature (22°-26°C)  
about 14-18 days ,with selected  
autochthonous yeasts.

Maturation: about 6 months in oak french burrels  
and 4-6 months in tonneau.

Alcohol content: 13.50 vol.

Tasting notes: intense ruby red colour with purple  
reflections, wide and complex to the nose, fruity,  
with scent of black cherry and soft fruit,  
with notes of spices a full-bodied wine,  
soft and balanced, rich in fine tannins,  
with a pleasantly long lasting finish.

Best served with: savoury first courses, red meat,  
game, pecorino cheese. Meditation wine.

Serving temperature: about 16-18°C.



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