

NEGROAMARO  
Rosso Salento I.G.P

CANTINE  
Lizzano

Negroamaro Red of Salento (Ho.Re.Ca line).  
Wine category: Indicazione Geografica Protetta.

Colour: red.

Wine varieties: Negroamaro.

Growing systems: spalliera, guyot.

Wines per ha: 5.000.

Average vineyard age: about 20 years old.

Altitude: 40 mt amsl.

Soil: medium texture sandy and clay "Raciddu".

Production area: Lizzano, Faggiano.

Harvest period: end of september.

Harvest method: hand harvest.

Vinification: thermo-controlled maceration  
for about 8-10 days, alcoholic fermentation.

Maturation: in stainless steel tanks.

Alcohol content: 12,50° vol.

Tasting notes: ruby red with purple reflections,  
intense and persistent aroma, with cherry,  
black-currant and wild fruit scent.

A full-bodied wine, soft but and quite fresh.

Best served with: excellent with savoury  
first courses, all types of meat dishes  
and mature cheese.

Serving temperature: 14-16°C.



Cantina Sociale di Lizzano  
Corso Europa, 37/39 - 74020 Lizzano (Taranto) Italy  
tel. +39 0999 552013 - fax +39 0999 558326  
lizzano@cantinelizzano.it  
www.cantinelizzano.it

