

WINES FROM SALENTO, SOUTHERN ITALY





## NEGROAMARO SALENTO IGT DEI CAMPI DEANTERA

Wine type Red

*Grape* Negroamaro

Origin Desitination Salento indicazione geografica tipica

Vine growing system Espalier

Density of plantation 4500 vines per hectare

Production area San Pietro Vernotico, Salento, Southern Italy.

The area is about 40 meters above sea level, with high

average temperatures and medium low rainfall.

Soil Clayey, thin and full of rocks

Harvest Second week of September

Vinification Thermo-controlled maceration and alcoholic fermentation

for about 10 days with selected 10 yeasts

Ageing In stainless steel tanks

Tasting notes Ruby red with violet reflections; intense fruity bouquet

with notes of black cherry, plum, red berries and hints of laurel.

A full-bodied wine, soft and balanced, easy to drink and with

a pleasant aftertaste

Best served with Savoury first courses, different kinds of meats and cheeses

Serving temperature 16-18° C



Into small and irregular fields, on limestone and calcareous soils, our Antere take care of the Negroamaro grapes every year, in order to produce wines with vibrant perfumes and a fresh structure.



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