



Kompà

Negroamaro Salento IGT Rosso



First year of production: 2015

Average number of bottles produced annually: 50.000

Manufacturing location: Guagnano (Le) Italy

Grapes: Negroamaro 100%

Vineyard exposure: north-south

Vineyard altitude: plain

Soil type: medium consistency

Method of breeding: spurred cordon

Planting density: 4800 plants per hectare

Age of vines: 10-15 years

Yield per hectare: 80-90 quintals

Harvest time: second ten days of September

Fermentation tank material: thermo-conditioned steel vinificators

Fermentation temperature: 25° C

Temperature control system: automatic cooling system

Time of fermentation and maceration: fermentation 15 days, maceration 8-10 days

Malolactic fermentation: yes

Duration of ageing in steel: 2-4 years

Organoleptic test

Colour: intense ruby red

Fragrance: red berries, black cherry, currant, raspberry

Taste: dry

Gastronomy

Classification: dry red

Served with: appetizers, first and second courses, cold cuts, cheeses and pizzas

Serving temperature: 16-18° C