MASSERIA LI VELI · ITALY

Primonero Negroamaro, 2023

Salento IGT, Puglia

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Negroamaro	13%	2023 · 750 ml

STILL, FULL-BODIED

LABEL

Tasting notes

The nose is plum, raspberry, cookie spice, earth, leather. On the palate plum, raspberry pie, guava, almond, limestone.

About the wine

The grapes are picked and sorted by hand at Masseria Li Veli in Salento, then destemmed and fermented in steel tanks at 22–28°C. After malolactic fermentation the wine spends a few months in barriques. Negroamaro's name is often traced to the Latin 'niger' and Greek 'mavro', both meaning black, after its very dark skins.

Winemaking

MATURATION	6 months in French oak barriques, then 3 months in bottle

Cellar and service

SERVE AT	12–14 °C
AGEING POTENTIAL	15 years
FOOD PAIRING	Large arragy of dishes including spicy ones. Hard cheases, meatt, pizza

Say it: Masseria Li Veli: mahs-seh-REE-ah lee VEH-lee; Negroamaro: neh-gro-ah-MAH-ro