



CONSOLI®

VINI DAL 1920

The cultivation of this particular grape variety dates back at least to the time of the Greek colonization (VII century b.C.). Until not long ago, viticulture in Puglia used to focus on the production of “blending wines” (used for adjusting the flavour of other wines), so Negroamaro used to serve as a sort of colorant for North-Italian and French wines. When wine trading moved towards bottling many companies started investing in this grape variety. Nowadays, the terroir of Salento has proved essential to the rebirth of Puglia wine-making tradition.

NOBILTERRA NEGROAMARO

Protected Geographical Indication

This Negroamaro is trained according to a traditional Pugliese system that makes use of a big tent. Harvest takes place between September and October, when the grape are perfectly ripe. The dry and droughty climate of Puglia keeps mould away, while the limey soil enhances the quality of the grapevine. To resist drought, these vines like clayish soil because they hold the abundant water streaming under the ground. All these components give life to a full-bodied and opulent wine.

It is made exclusively from Negroamaro grapes.

ALCOHOL CONTENT

13% vol.

SERVICE TEMPERATURE

15° - 16°C.

ORGANOLEPTIC ANALYSIS

It has an intense dark ruby red colour that almost tends to black. It has a rich and fruit-forward bouquet with notes of black berries and sometimes even tobacco and chocolate. It feels quite bitter yet rich, dry and round to the palate. The finish is long and lingering.

FOOD PAIRING

Negroamaro pairs well with every course.

It is a perfect match for traditional Pugliese recipes like, for example, meatballs with tomato sauce, grilled meat, pasta with chickpeas.

