



*Fabio Cordella*  
CANTINE

# Don FABIO

SALENTO I.G.P. NEGROAMARO

**Varietà di uve:** Negroamaro 100%, età delle vigne almeno 60 anni.

**Affinamento:** 36 mesi in vasche interrato e 6 mesi in bottiglia.

**Caratteristiche organolettiche:** Colore rosso rubino luminoso, bouquet molto intenso con prougumi puliti, armoniosamente perfetto al palato, risulta caldo e austero.

**Vino non filtrato a decantazione naturale, si consiglia decantazione.**

**Grape Variety:** Negroamaro 100% age of vines at least 60 years.

**Vineyards:** Apulian sapling.

**Grape picking time:** Early october.

**Method of picking:** Hand picking, with a careful selection of the grapes and immediate transport to the winery.

**Vinification technology:** Classic red vinification, the must stay in maceration with the grape skins for 15 days, in order to obtain a full bodied and fragrant wine. The temperature for the fermentation is kept between 24 to 26 degrees Celsius.

**Refinement:** 36 months in underground tanks and 12 months in bottle.

**Organoleptic characteristics:** Ruby red bright, very intense bouquet with clean scents, perfect harmony on the palate, it is warm and austere.

**Gastronomic accompaniment:** Excellent with roast, combined with mature cheeses and dishes of italian cuisine.

**Serving temperature:** Oxy genate properly for at least 30 minuts ans serve at 18 °C

**Alc.** 14,5% by Vol.

