

ALBERELLO 3

NEGROAMARO SALENTO IGP

Intense ruby red with purple hints.

Winemaking: maceration at controlled temperature of 24°-28°C.

After malolactic fermentation, aged in French tonneau for about 3 months.

Rich in aromas of berries.

On the palate, it is persistent with marked notes of vanilla. Velvety and round.

Best with aged cheese, pasta and pizza.

Alcohol: 14,00% vol.

Volume: 750ml

