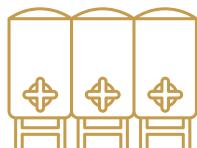


# Capirussu Negroamaro

-Santa Barbara-



Italy  
Puglia  
San Pietro Vernotico



## VINIFICATION

Maceration on the skins for about 5 days with temperature control. After alcoholic and malolactic fermentation in stainless steel, the wine is bottled.



## AGEING

In bottle.



## TASTING NOTES



Deep red with violet highlights.



Intense aromas of ripe fruit such as blackberry, strawberry, and raspberry.



## CLASSIFICATION

D.O.C.

## WINE TYPE

Red

## ALC./VOL.

13,5%



## GRAPE VARIETIES

Negroamaro

## FARMING SYSTEM

Spurred cordon

## HARVEST

Second decade of September



On the palate, it is full-bodied, with soft, well-integrated tannins that give the wine a refined structure.