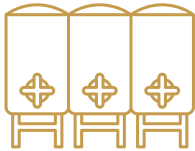


Capirussu Negroamaro

-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.



Deep red with violet highlights.



TASTING NOTES



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.