



TECHNICAL SHEET

PRODUCT: *Rubino Terramia Negroamaro IGT*

Codice EAN: 8 007546 999104

VINE (cépage)

Negroamaro and Merlot

ALCOHOL

12,5% Vol

ZONE OF GRAPE PRODUCTION

Salento

SYSTEM OF CULTIVATION

Espalier

YLD BY HECTARE

100 – 120 quintals by hectare

SYSTEM OF HARVES

Manual

VINIFICATION

As soon as grapes are ripe, they are harvested, destemmed, pressed and carried on to tanks. The must becomes fermented at a controlled temperature for about six, eight days with pumping for the first two thirds of the fermentation.

REFINING

Marks are excluded from the “new wine” which is subjected to the malo-lactic fermentation that is often primed by the enologist. After the malo-lactic fermentation the wine is cleaned and kept in stainless steel tanks until the bottling.

ORGANOLEPTIC CHARACTERISTICS

A ruby red wine with violaceous nuances and fruity scents, good frame and persistence.

GASTRONOMICS COUPLING

It matches light cheese, salted meat and underdone meat.

SERVING TEMPERATURE

18° - 20° C

LABEL

