



ORGANICALLY
GROWN
AND TRADITIONALLY
CRAFTED
IN PUGLIA



ORGANIC WINE

&



VEGAN FRIENDLY

NEGROAMARO | PUGLIA IGP



Grapes: 100% Negroamaro

Vineyard area: The grapes for Integro come from the San Donaci area, part of Salento.

The wines of the Salento are rich and full-bodied – the microclimate of the Salento is perfect for producing deep and complex wines. Our philosophy is to be in perfect harmony with nature, intervening only when absolutely necessary, thereby ensuring that each and every grape expresses its own personality.

Harvest: First week of September.

Vinification: The harvest is done in the early hours of the morning, with the grapes being put into 10kg crates. Destemming is followed by fermentation at 22-24 °C for 8-10 days, during which time remontage is carried out daily. Malolactic happens spontaneously immediately after the alcoholic fermentation.

Tasting notes: colour intense red with hints of purple. The bouquet is intensely fruity, reminiscent of raspberries and strawberries. Full-bodied, well-balanced with a good finish. Perfect with Pasta dishes with tomato-based sauce, red meat and game.



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