



Negroamaro "Norie" Salento IGT



"Norie", in the local dialect, the "norie" are the grindstones used in the old mills to produce oil.

Vinification: in red, the skins are allowed to macerate 8-10 days with the must at 18-30 C.

Type of Containers: Vitrified cement.

Organoleptic Examination: ruby red with orange sparkles which have a propensity to increase with age.

Perfumes: ample and persistent, tending to vinous.

Taste: full, warm, velvety, with a pleasant bitter after-taste.

Accompaniments: excellent for first courses with meat sauces, roasts, and cheese.

Imported by Bacchanal Wine Imports
www.bacchanalwines.com



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