

# BACCHANAL WINE IMPORTS INC.

## IMPORTERS OF FINE WINES

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## 'Norie' - Negroamaro Salento IGP

In the local dialect, the "norie" are the grindstones used in the old mills to produce oil. It has given its name to one of the farm's vineyards. Flat red wine obtained with Negroamaro grapes, carefully selected among the best vineyards of the farm.

Plants per hectare: between 5.100 and 5.200 (2.064 – 2.105 per acre).

Yield per hectare: between 9.000 and 10.000 Kg (19.000 – 22.000 pounds per acre).

Type of harvest: manual harvest and individual selection of grapes.

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

Type of Containers: Vitrified cement, thermo-conservation.

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, game, and seasoned cheeses.

Drinking temperature: fresh from the cellar at 16-18 C. To be opened at least one hour before serving.

Alcohol: 13%



VIGNETI REALE

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