

CARVINEA



BEPPE DIMARIA

NEGROAMARO SALENTO ROSSO IGP

GRAPE VARIETIES: 100% NEGROAMARO
PRODUCTION ZONE: CAROVIGNO·BRINDISI·ITALIA
SOILS: TUFACEOUS·CALCAREOUS
PLANT DENSITY: 4500 PLANTS/HA
YIELD PER HECTARE: 75 QUINTALS
HARVEST: MANUAL IN BOXES
HARVEST PERIOD: FIRST TEN DAYS OF OCTOBER
YIELD OF GRAPES INTO WINE: 60% OF MUST

VINIFICATION

THE MACERATION WITH THE SKINS LASTS 16 DAYS.
AGEING: IN FRENCH OAK FOR 9 MONTHS, THEN RESTS FOR 6 MONTHS IN THE BOTTLE.

WINE TASTING

THE COLOR IS AN INTENSE RUBY RED. PLEASANT FLORAL AROMA OF RIPE RED FRUITS AND TYPICAL LICORICE. THE TASTE IS DRY AND WELL BALANCED. THE TANNINS ARE GENTLE AND ELEGANT.

SERVING TEMPERATURE 18 °C

HISTORY OF PRIZES AND AWARDS



MAXIMUM PRIZE GAMBERO ROSSO



BIBENDA, MAXIMUM PRIZE FIS



THE WINE HUNTER AWARD

ANALYTICAL DATA

ALCOHOL: 14,5% VOL.
PH: 3,55
TOTAL ACIDITY: 5,85 G/L
RESIDUAL SUGARS: 5,3 G/L
NET DRY EXTRACT: 35 G/L



OBTAINED BY ORGANIC CERTIFIED
GRAPES



Member of

WRT

La Nuova Frontiera del Vino