

APULIA

TORRE DEL SERPENTE

WINES
OF
SOUTHERN
ITALY



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NAME

Torre del Serpente
Salento Negroamaro Igpt

DENOMINATION

Protected Geographical
Indication

REGION

Apulia

GRAPE VARIETY

Negroamaro

TRAINING SYSTEM

Apulian sapling

PERIOD OF HARVEST

September

SOIL COMPOSITION

Adaptable to different
types of soil, clay
calcareous soils are
preferable

WINEMAKING

Cold pre-maceration,
maceration at controlled
temperature, malolactic
completed

FINING

Steel

FOOD MATCHING

Roasted or braised meats,
game, mature cheeses, pasta
typical of Salento

SERVING TEMPERATURE

18°

ORGANOLEPTIC CHARACTERISTICS

The wine is deep garnet
red color, full and dry.
The scent has hints of
black berries