



PUGLIA REGION

<u>ESTATE</u> :	Tenuta Curezza by Feudo di San Nicola	<u>Ph</u> :	3,83
<u>WINE</u> :	Salento Rosso I.G.T. "NEROSSO"	<u>Dry Extract</u> :	32,10 g/l
<u>GRAPE</u> :	Primitivo – Negroamaro – Malvasia Nera – Uva di Troia	<u>CITY</u> :	Grottaglie
<u>Alcohol</u> :	14,50 % Vol.		
<u>Acidity</u> :	5,28		
<u>Residual Sugar</u> :	6,70 g/l		
<u>REGION</u> :	Puglia (Salento)		

TASTING NOTES:

COLOR: Dark ruby red with violet highlights.
NOSE: Neat, intense it displays black pepper, grass and fresh plums.
TASTE: Soft and velvety, big tannins and a long clean finish.

COMMENTS : "NeRosso" is a composite name that comes from the Italian words Nero (Black) and Rosso (Red). "BlackRed" ("Nerosso") is a unique blend of the most ancient grapes of Puglia Region: Four Black grapes for One Red Wine!!! **TENUTA CUREZZA** is a portion of Feudo di San Nicola estate where the vineyard receives a special care (CUREZZA in Italian) in absolute respect of Mother Nature.

In August we do the "Green Harvest" leaving on the vine only the best grapes that are wisely hand picked during the night to protect them from the hot weather of Puglia. Quickly transported to the winery they are de-stemmed, soft pressed and fermented in temperature controlled stainless still vats. The four varieties macerate together on the skins in the same vat for 10 to 15 days and then after been racked they finish the fermentation in oak barrels for about 25 days. After other three months of resting in the barrels, "NeRosso" is stabilized and bottled. The result is a full bodied and massive wine perfect with roasted meat, game and aged cheese. Serve at 64° F.