

# DONNA MATILDE

## NEGROAMARO SALENTO IGP

**GRAPE VARIETY:** 100% NEGROAMARO

**HARVEST:** 2023

**ALCOHOL:** 13.5% VOL.

**SERVING TEMPERATURE:** 18°C

**RESIDUAL SUGAR:** 6.9 G/L

**TOTAL ACIDITY:** 5.7 G/L

### **love at first sight**

Intense and vibrant purple, its youthful appearance reflects the energy and freshness that define it.

### **olfactory caress**

It releases a broad and enveloping bouquet, dominated by ripe red fruits like cherry and strawberry, enriched by subtle floral and spicy notes. A true tribute to the Salento terroir.

### **pleasure on the palate**

Soft and harmonious on the palate, it reveals a pleasant roundness that enhances the character of Negroamaro. The fruity notes return, blending with balanced freshness that touches every corner of the mouth, inviting sip after sip.

### **the miracles of time**

After gentle pressing and destemming, the skins macerate for 10–14 days to extract color and structure. This is followed by temperature-controlled alcoholic fermentation. The wine is then aged in stainless steel tanks until bottling.

### **where the sensory journey begins**

In the vineyards of Salice Salentino and San Donaci (Lecce and Brindisi provinces).

### **allergens**

contains sulfites

### **perfect pairings**

Perfect with complex pasta dishes, grilled meats, vegetables, pizza, and cured meats, even aged ones. Its fresh yet structured body pleases and unites even the most diverse palates.



santamarja

**ALWAYS A GOOD IDEA.**