



CANTINE
DUE PALME

“Camarda” Brindisi Rosso DOP



GRAPES: Negroamaro and Malvasia Nera

Average per hectar: 90 tons

Wine obtained from selected Negroamaro and Black Malvasia grape destemmed and vinified by using new methods that guarantee a very soft processing. Maceration took place in 500hl horizontal rotating stainless steel vats.

During the maceration phase (14 days) the wine completed its alcoholic fermentation at a temperature never exceeding 20°C. The wine was then transferred into 225 lt French oak barrels (Allier & Tronçais), where malolactic fermentation was terminated. After this length of time the wines is transferred into barrels. After 6 months, the wine was bottled and aged for 4 months before release.

Tasting notes: Intense ruby red colour, full bodied and persistent smell. Its flavour is velvety, harmonic and round.

Alcohol contents: 12,5%

Serving suggestions: Important and old aged wine. It is rich in smooth tannin, robust and pleasant. It goes well with very important dishes.

Winemaker: Angelo Maci

The excellence of Salento wines