



NEGROAMARO - ORGANIC

Puglia, Italy
Caiaffa



<http://www.caiaffavini.it/en/>

Method & Production

The land is cultivated organically, maintaining a synergistic balance between man and nature. The grapes are harvested manually and then destemmed and crushed before being spontaneously fermented in contact with skins for around 20-25 days. The wine is aged for 3 months in barrique.

Tasting Notes

Deep dark and savory, this wine has lovely warmth and spice with green pepper notes. Very soft and rounded with a silky smooth texture. A wine with real freshness, finesse and great length.

Food Matching

Meaty pasta sauces such as Bolognese or a Ragù.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-----------------|----------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Red Wine | | | | | | | | | | |
| CF0223 | Negroamaro - Organic | Negroamaro | 2022 | 13.0% | Cork | 6x0.75lt | Yes | No | Yes | No |