

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										
CF0224	Negroamaro - Organic	Negroamaro	2024	13.0%	Cork	6x0.75lt	Yes	No	Yes	No