



## NEGROAMARO PUGLIA IGT - 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 oak barrels.

### Tasting Notes

Deep dark and savoury, 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
<b>Red Wine</b>									
CF0218	Negroamaro Puglia IGT - Organic	Negroamaro	2018	13.0%	Cork	6X0.75lt	Yes	No	No