



Lu Spada

Negroamaro “Masada”



Varietal: 100% Negroamaro

Practice:

Appellation: Brindisi DOC

Soil: High clay content – sea level

Alcohol %: 13

Elevation: Sea level mt

Dry Extract: gr/l

Acidity: gr/l

ph:

Age of Vine: 20 yrs

Tasting Notes: Fresh yet rich - ripe red fruit layered with spicy notes of roasted coffee, a hint of balsamic, and medium tannins on the pleasant finish.

Winemaking: Temperature between 27 -28 C. in steel tanks. Maceration with skin contact for 10 days, then through soft pressing

Aging: After malolactic fermentation, part of the product is moved into American oak barriques, while the other part is aged into stainless steel tanks. At the end of summer, the wine matured in oak (15 %) and the wine matured in stainless steel (85%) are blended.

Food Pairing: Grilled red meats and hard cheese.

Accolades



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