



Lu Spada

Negroamaro “Nyroca”



Varietal: 100% Negroamaro

Practice:

Appellation: Salento IGT

Soil: High clay content – sea level

Alcohol %: 13.5

Elevation: Sea level mt

Dry Extract: gr/l

Acidity: gr/l

ph:

Age of Vine: 17 yrs

Tasting Notes: Aromas of red and black fruits as well as spices (clove, cinnamon and nutmeg) are followed by flavors of plum, cherry, and blackberry, with a refreshing cherry finish. Display notes of coffee, tobacco, licorice and bitter chocolate, along with an earthy quality.

Winemaking:

Aging: 12 months in stainless steel tanks and 3 months in bottles

Food Pairing: First and main courses with red meats or mushrooms. Best with flavorful and aged cheese.

Accolades



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