



Champagnes & Châteaux  
QUALITY SINCE 1989

## PINATARO NEGROAMARO IGT PUGLIA 2020 MASSERIA TAGARO

A small family farm of forty hectares, Masseria Tagaro are located in the beautiful Itria Valley – The heart of Puglia. Here we are in the land of Trulli, a few miles from the picturesque town of Alberobello, a land known for special climate and terroir that is different to the rest of the region. A story that has been passed down for three generations, the new generation strives to modernize production tools and communication.

**Grape:** 100% Negroamaro

**Vineyard & Vinification Note:**

Production area: Apulian, Salento

Soil: Clay and calcareous

Age of vines: 15 to 20 years old

Cultivation system: Espalier with dry pruning typical of trees

Density: 3,800 plants per hectare

Vinification: Destemming of grapes and cold maceration at 10/12c for 18 to 36 hours. Alcoholic fermentation at controlled temperature and racking for three days after the end of fermentation. Soft pressing of the marc.

Maturation: After malolactic fermentation in stainless steel tanks the wine is moved into French oak barrels of medium toast and is matured for 5 months. It is then bottled with ageing in the bottle for 3 months.

**Tasting Note:**

Deep red with violet tints. Intense and fruity with sweet spicy notes with a soft and persistent taste. Balanced tannins

**Food Pairing:**

Excellent with red meats on the grill, pasta with red meat, Mediterranean dishes and slightly seasoned cheeses.



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