









Sambucese

The Heart of a Native Sicilian

Verde Import Company LLC.
6030 Cooper Ave – Glendale, NY, 11385
Telephone 718.381.2099 – Fax 718.381.2044
Email. verdeimportco@gmail.com

CASELLETTI

	PRODUCTION AREA Apulia		LAND Clay and calcareous of medium mixture		GRAPE VARIETY Negroamaro Primitivo
	AGE OF VINEYARDS 10-15 Years		CULTIVATION SYSTEM Espalier with guyot pruning		PER HECTARE PLANTS 3800
	VINIFICATION Destemming of grapes and maceration at 4/5° C for 24 hours. Alcoholic fermentation at a controlled temperature of 24-26°C and racking after the end. Soft pressing of marcs.		AGEING After the malolactic fermentation in inox tanks, the wine is aged for five months. Then it is embottled and aged in bottle for three months.		

ORGANOLEPTIC CHARACTERISTICS

	COLOUR Intense red with purple reflections
	FRAGRANCE Intense and persistent with delicate notes of red fruits and spices
	TASTE Soft and intense with pleasant scents of blueberry and blackberry, with a well balanced tannin
	WINE PAIRING Perfect with roasted and baked red meats, bushmeat and seasoned cheeses
	SERVING Serve at 16/18°C Decant before serving

Negroamaro Primitivo

