# POSTA PIANA NEGROAMARO





POSTA PIANA NEGROAMARO 100% Negroamaro Vinification: The fully ripe bunches are destemmed and then macerated at a temperature of 25-28°C for 10 days, while another part of the grapes is macerated at lower temperatures to heighten the fruity notes. After pressing, the wine is aged separately: part spending a year in barriques and the rest in stainless-steel tanks in order to achieve a better balance of fruit and spice. It is subsequently bottled and aged for another 2 months prior to release. Sensory characteristics: Intense ruby red color. Nose very intense with fresh cherry fruit, strawberry and spicy flavors. Palate is dense, soft, balanced and persistent.

Rating: Not Rated Yet **Price** Sales price 10,50 €

Ask a question about this product

#### Description

AWARDS

## BEREBENE 2018

Posta Piana Negroamaro, 2015 listed

### GAMBERO ROSSO VINI D'ITALIA 2018

Posta Piana Negroamaro, 2015 2 glasses

### 5TH JAPAN WOMEN'S WINE AWARD 2018

Posta Piana Negroamaro, 2015 Gold

### I VINI DI VERONELLI 2018

Posta Piana Negroamaro, 2015 2 stars 87

### AIS VITAE 2018

Posta Piana Negroamaro, 2015 3 vines