



*Product card*

## MESENA

Salento's velvety negroamaro

Label name: MESENA

Classification: IGT Salento

Production Area: Alimini Lakes

Otranto (Lecce)

Color: Red

Vine: 100% Negroamaro

Soil: clayey / sandy

Altitude: 3 m. asl

Plant breeding system: Spurre cordon

Logs per hectare: 4140

Yield per hectare of grapes: 80/90 q

Grape Harvest: first ten days

of September

Wine making: Steel

Maceration: 8-10 days

Fermentation: controlled

temperature at 27-28 °C

Aging: in stainless steel and barriques

Service temperature: 16-18 °C



### Description

Splendid shine in the glass, garnet red, fairly consistent, quite intense and complex with fine quality.

Aromas of rose and fruit like ripe cherry and plum, on notes of sweet spices, balsamic hints with a finish of ground coffee and vanilla. In the mouth the wine is dry, warm, soft, fairly fresh with a well-integrated tannin. It is best expressed with grilled meat and meat sauce.