



*Product card*

## MATRÌA

The colors and scents  
of passion for summer



Label name: MATRIA  
Classification: Negroamaro  
Terra D'Otranto DOC  
Production Area: Alimini Lakes  
Otranto (Lecce)  
Color: rosè  
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: 7 hours  
Fermentation: controlled  
temperature at 16 °C  
Aging: in stainless steel  
Service temperature: 12 °C

### Description

Wonderful bright *cerasuolo*. Bouquet of wild strawberry mixed with cherry, alternating with menthol scents. On the palate the wine is warm and soft, supported in the sip by freshness and flavor coming from its closeness to the Adriatic Sea. In the end, the return of fruity tones gives Matría all the characteristics of an ideal wine for first and second dishes of fish.