## Saraceni Salento Rosso, IGP, 2018

## Cantina Sampietrana



From Cantina Sampietrana comes Saraceni, a blend of two of the regions's iconic grapes, Negroamaro (80%) and Malvasia Nera (20%). This winery was started in 1952 by a group of grape growers to produce high quality wines, such as this red blend, reminiscent of Salice Salentino.

This is true Puglian gem, from an area known for good value wines.

## **Tasting Notes**

Ruby red, fresh fruit on the nose, well balanced and harmonious. Pairs well with meat or hearty pasta dishes.

Region: Puglia

Classification: Salento IGP Rosso

Area of Production: Salento

Grape Varieties: 80% Negroamaro,

20% Malvasia Nera

Soil: Clayey, chalky, minerally Average Age of Vines: 40+ years Trellising System: Small Puglian tree

Production per Acre: 5.34 tons

**Alcohol:** 12.5%

**PH**: 3.5

**Total Cases Produced**: 2,500



