



COLI

MASTRI VINAI DAL 1926

Negroamaro

Indicazione Geografica Tipica

PRODUCTION AREA

Territory of Puglia.

VINES

- Negroamaro from 85% to 100%
- Other varieties allowed by the regulation 15%

TASTING NOTES

- Colour: ruby red with purple hues.
- Nose: intense and complex with fruity, floral and herbal scents.
- Taste: fresh and soft, full-bodied, slightly tannic, persistent.

TECHNICAL DATA

- Alcohol content: 13,5%
- Minimum total acidity: 4,5 - 5,6

SERVING TEMPERATURE

Serve at 16/18°

FOOD PAIRING

It matches with starters of cured meat, sauces and grilled meats.

www.coli.it