



ROCK'N BALL
WINES



- ✓ **Denomination:** Negroamaro del Salento I.G.P.
- ✓ **Region of origin:** Puglia
- ✓ **Production zone:** Salento (the Provinces of Brindisi, Lecce and Taranto)
- ✓ **Characteristics of the soil:** a clay and limestone mix
- ✓ **Vine training system:** Espalier
- ✓ **Plant density:** 6,000 per hectare
- ✓ **Age of the vines:** 15 - 20 years
- ✓ **Variety:** 100% Negroamaro
- ✓ **Vinification:** maceration on the skins
- ✓ **Alcoholic fermentation:** in stainless steel vats for 7-10 days
- ✓ **Malolactic fermentation:** in stainless steel
- ✓ **Maturation:** in stainless steel
- ✓ **Food pairings:** it is delicious with roast meats, mature cheeses, and excellent with pasta dishes (particularly with meat sauce).

FRANCISCO CERVELLI

NEGROAMARO DEL SALENTO I.G.P.

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Negroamaro del Salento I.G.P.

The Francisco Cervelli is a wine produced from grapes coming from the vineyards located in the municipalities falling within the province of Lecce. The soils are clayey - calcareous and the vines are grown using the traditional Salento method of the Apulian sapling.

The grapes are harvested by hand in the second decade of September which is followed by a classic red vinification, with prolonged contact time between marc and must to allow greater extraction of coloring substances.

The marc is separated from the liquid part (wine must). Fermentation is completed in stainless steel tanks. Once fermentation is complete, the wine is separated from the lees and stored in steel tanks for about a year. Finally it is stabilized, filtered and bottled. Deep red colour with hints of violet, balanced tannin and intense bouquet of berries.


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PUGLIA, ITALY

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