

## POSTA PIANA NEGROAMARO



POSTA PIANA NEGROAMARO 100% Negroamaro Vinification: The fully ripe bunches are destemmed and then macerated at a temperature of 25-28°C for 10 days, while another part of the grapes is macerated at lower temperatures to heighten the fruity notes. After pressing, the wine is aged separately: part spending a year in barriques and the rest in stainless-steel tanks in order to achieve a better balance of fruit and spice. It is subsequently bottled and aged for another 2 months prior to release. Sensory characteristics: Intense ruby red color. Nose very intense with fresh cherry fruit, strawberry and spicy flavors. Palate is dense, soft, balanced and persistent.

Rating: Not Rated Yet

**Price**

Sales price 10,50 €

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Description

## AWARDS

### BEREBENE 2018

Posta Piana Negroamaro, 2015 **listed**

**GAMBERO ROSSO VINI D'ITALIA 2018**

Posta Piana Negroamaro, 2015 **2 glasses**

**5TH JAPAN WOMEN'S WINE AWARD 2018**

Posta Piana Negroamaro, 2015 **Gold**

**I VINI DI VERONELLI 2018**

Posta Piana Negroamaro, 2015 **2 stars 87**

**AIS VITAE 2018**

Posta Piana Negroamaro, 2015 **3 vines**