



Armentino

General Notes: In the countryside of Salento, you can walk on a red land, greedy for sun. Beyond the dry stone walls – very detailed stone sculptures indissolubly bound to one another – you get lost in a beautiful expanse of vineyards, rich in history – the real soul of Schola Sarmenti. Looking at generations of vines – from the young giving fresh and easy-drinking wines to the 80-year-old ones – is a great pleasure for your eyes. An important choice that Schola Sarmenti made was to preserve an old Apulian training system, called Alberello – a vine training method so hard as precious – used since ancient times. It just needs strong and clever hands to give high quality and prestigious wines. Fiano, Negroamaro, Primitivo are our autochthonous vine varieties whose stories go back to time immemorable, authentic expression of a loving land, pampered from the gentle breeze of two seas. VINIFICATION: The grapes once they arrive to the Winery, they are further selected using an advanced sorting table. Aging in stainless steel tanks few months and 5 months in bottle Organoleptic description: A dry red wine.

Gastronomical Matching: Game, grilled red meat, seasoned cheeses, roasted meats

Product Description

Winery: Schola Sarmenti

Region: Puglia

Grape: 50% Negroamaro, 50% Primitivo

Production Area: Nardò (Lecce)

Appellation: IGT

Harvest Period: Usually between the second and third week of September for Negroamaro, first decade of September for Primitivo, made by hand with small crates.

Soil: Tuffaceous Limestone

Plant Breeding: Alberello (bush-trained) typical Apulian system with about 4500 plants per hectare

Serving Temperature: 16° - 18° C.

Alcohol Strength: 14%

Tasting notes: Color: Ruby red color Nose: Ripe fruit notes, such as black cherries, plums, blackberry, violet, cinnamon, tobacco and chocolate. Palate: An extraordinary matrix of well-made tannins exalts this powerful wine that offer stunning flavors, all echoed on the palate that holds a succulent core of ripe and juicy fruits.

