

*Varvaglione*  
1921

## 12 e mezzo

*Tweed for its delicate taste*



### **Negroamaro del Salento IGP**

Ruby red wine with intense purple hints and red fruits bouquet. On the palate, persistent notes of vanilla enhance its velvety and soft flavor. It perfectly matches with fresh cheese, pasta, pizza and salad.

Alcohol: 12,5% vol.

Production area:  
province of Taranto

Grape yield per hectare:  
kg 8,000 – 9,000

Production method:  
vinification by maceration  
with controlled temperature  
at 24°-28°C. After malolactic  
fermentation, ageing in French  
tonneau at least for 3 months.