



Domiziano, Cellino San Marco (Apulia)

Negroamaro Salento IGP

Vintage	2022
Winemaker	Domiziano
Region	Apulia
Alcohol	12.5% vol.
Grapes	100% Negroamaro

Winemaking

Following the harvesting and de-stemming of the high- quality Negroamaro grapes, traditional fermentation takes place over 8 days at 20 °C in horizontal rotation tanks made of stainless steel. The wine then matures for 4 months in barriques, where the biological acid degradation takes place. Short maturing in bottles before being sold.

Our tasting note

The Negroamaro has a ruby-red with violet reflections. It has a bouquet with blackberry and cassis aromas. Full- bodied and long-lasting on the pallet with pleasant smoked aromas. It has the perfect balance between pleasant fruitiness and freshness.

Domiziano

The wines from Domiziano, an exclusive special bottling in the cooperative wine cellar in Cellino San Marco, delight wine drinkers year for year with their constant high quality. The carefully produced wines shine with their excellent price-pleasure ratio. Angelo Maci, the oenologist of this Cantina, knows exactly how to extract absolutely all the qualities of Apulia. The result are fruity, harmonious and tangy wines with lots of charm.



Suitable with



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