



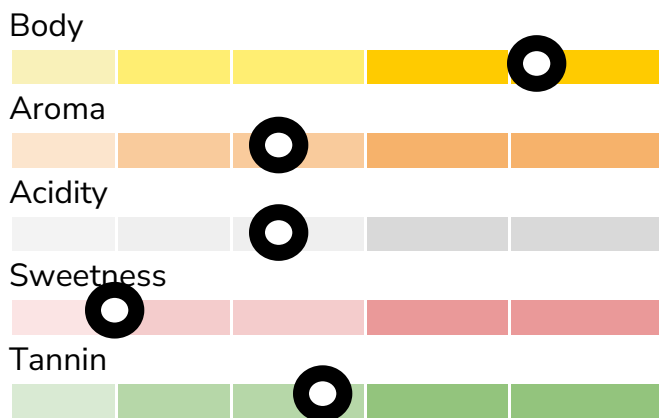
## 2021 Bonselga Negroamaro

### Nardo, Puglia, Italy

Bonselga is a historic winery located in the heart of Nardò, run by the Bonselga family, who have an infinite passion for their profession. Today, the three generations present in the company work to combine modernity and tradition throughout the production of their wines. They do this with the combination of modern equipment and respect for the land. This leads to quality Primitivo and Negroamaro that are expressive of the territory and have a consistently high-quality profile.

### Tasting Notes

The wine has a light garnet color and an intense aroma of ripe black fruits such as plum and black cherry. The palate is full and rich with silky tannins. It has a pleasant spiciness accompanied by some sweet notes and a soft acidity.



### Food Pairing & Enjoyment

This wine complements roasted meats and tomato-based pasta dishes. Serve it in a medium-wide glass at a temperature of 61-64°F. While it can be enjoyed immediately, allowing it to breathe for half an hour after opening will enhance its overall balance.

### Technical Data

Production area	Nardo (Lecce, Puglia)
Appellation:	Salento IGT
Varietal:	Negroamaro
Vinification	Fermentation in stainless steel
Vineyard:	Estate owned
Elevation:	150 ft (50 m)
Harvest:	Manual
Farming:	No use of chemical fertilizers or weed killers
Aging:	8 months refinement in bottles
Bottles Produced	30000/year
Alcohol:	13.5%
Residual sugar:	1 gr/lt
Cellaring capacity:	1-5 years