



# Cantine Paradiso

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## Postapiana

Negroamaro  
puglia igt

**Area:** Cerignola near Foggia

**Grapes:** 100% Negroamaro

**Yield:** 60/65 hl/ha

**Harvest:** last week of September

**Vinification:** Once the berries are de-stalked and crushed they are macerated partly at about 25/28 degrees for 10 days and partly at lower temperature in order to extract all the fruity characters.

After pressing, the wine obtained is aged separately: partly in oak barriques for 12 months and partly in stainless steel vats to better balance fruitiness and spiciness. The wine is released after 2 months of bottle ageing.

**Tasting characteristics:** deep red ruby colour with notes of fresh and balsamic cherries and spicy hints of vanilla and cinnamon on the nose. On the palate it has a full structure with a soft and velvety mid palate and an intense and complex finish.

**Food pairing:** very good with matured cheeses and with baked meats.

**Alc. contents:** 13%