Negroamaro

Some words carry an ancient sound, echoing through time and across languages. Niger Mavros is one of them two words that mean the same thing, “black,” in Latin and Greek. Two civilizations that have crossed paths countless times in the heart of the Mediterranean. Just like this grape, Negroamaro, which has absorbed the light and shadows of our land over the centuries.

This wine is born from a simple yet radical idea: to tell the story of Negroamaro as it truly is. No oak, no disguise, no compromise. Just stainless steel to preserve the purity of its aromas and the freshness of a grape that needs no embellishment to be remembered.

On the nose, it’s direct and authentic: ripe plum, Mediterranean herbs, and a hint of graphite. On the palate, it walks the confident line of a wine made for everyday life, without sacrificing depth: measured tannins, smooth yet never dull, and a dry finish that invites another sip.

Niger Mavros is not a name designed to impress. It’s a statement of intent. Our way of going back to the origin when Negroamaro was the wine of daily life, brought to the table without ceremony, yet always able to speak to the heart.

A contemporary red with a strong memory. A wine that doesn’t need explanation: just taste it, and you’ll know where it comes from.



Technical Sheet

CLASSIFICATION
Puglia IGP

GRAPES
Negroamaro

TRAINING SYSTEM
Espalier with spur-pruned cordon

HARVEST TIME
Mid-September

VINIFICATION
After destemming and crushing, the must macerates with the skins for about 5–7 days. Fermentation temperature is kept between 22–24°C.

AGING
In stainless steel tanks until bottling

AGEING POTENTIAL
Ready to drink, with delicate aromatic evolution over the next 2–3 years, followed by a gradual softening of the tannic structure

SERVE AT
16°C



Tasting Notes

COLOR
Bright ruby red with violet highlights—an expression of youth and varietal authenticity.

NOSE
Intense yet composed, with notes of ripe cherry, plum, violet, and subtle hints of black pepper. Herbal undertones emerge alongside a mineral nuance that recalls the red soils of Salento.

PALATE
The entry is direct and smooth, with well-balanced freshness and gentle, well-integrated tannins. The sip is savory and agile, in line with the aromas. It finishes with a pleasant bitter note, typical of the variety. This is the most honest and everyday expression of Negroamaro—capable of conveying its purest soul.

Food Pairings

Fresh, straightforward, and highly drinkable, this Negroamaro is ideal with rustic, flavorful dishes that aren't overly rich or structured. Its freshness and gentle tannins make it a great match for simple yet tasty preparations.

Excellent with legume soups, herb frittatas, savory pies, roast chicken, or pasta with fresh tomato sauce or eggplant.

In Salento cuisine,
it pairs naturally with braised horse meat, parmigiana di melanzane, sagne ncannulate with tomato sauce, or fried bread dumplings. It also works well with traditional peasant dishes like fave e cicoria (fava beans and wild chicory) or pezzetti di cavallo al sugo (horse stew in tomato sauce).