Teresa Manara Negroamaro

Negroamaro has been part of our land's story for centuries. But only now can it finally tell that story with a more conscious voice. Teresa Manara Negroamaro becomes a Salice Salentino Riserva, and in that shift, we find the true meaning of our work: honoring identity, selecting with care, and believing in the power of time.

We chose to take one step forward and one step back. Back not as regression, but as a deliberate return to origins: to a Denomination of Controlled Origin that had long been set aside by many in favor of the flexibility of IGP status. And forward toward a style that respects its roots, yet seeks balance, finesse, and elegance.

This wine is made from a selection of our finest grapes, grown in vineyards rooted in iron and limestone rich soils, soils that provide structure, but also aromatic depth. The winemaking is meticulous, and oak aging is calibrated: the barrique never dominates, it supports.

The result is a red that doesn't chase power, but precision. On the nose, black fruit, balsamic notes, spices, and hints of sweet tobacco. On the palate, it's taut and expansive, with ripe tannins and a freshness that surprises those expecting the warmth of "old-style" Negroamaro.

This is our idea of evolution. A tribute to Teresa, who knew how to be strong without ever raising her voice. And to Salice Salentino, which is once again not just a place on the map but a promise of quality.

Technical Sheet

CLASSIFICATION
Salice Salentino DOP

GRAPES
Negroamaro

TRAINING SYSTEM
Espalier with spur-pruned cordon

HARVEST TIME
Second half of September

VINIFICATION
After crushing, the must remains in contact with the skins for no less than 8 days. Fermentation takes place in stainless steel, with temperatures adjusted between 22°C and 26°C depending on the stage, and daily délestage to optimize extraction.

AGING
Once malolactic fermentation is complete, the wine matures in a classic mix of French oak barriques—new, second-use, and third-use.

AGEING POTENTIAL
Pure Negroamaro can offer remarkable surprises as it evolves in bottle for no less than 10 years.

SERVE AT
18°C

Tasting Notes

COLOR
Deep ruby red with garnet reflections—a sign of maturity and concentration.

NOSE
Broad and refined. Notes of cherry in spirit, plum jam, and violet blend with sweet spices, blond tobacco, aromatic woods, and a balsamic touch. The aromatic profile is elegant and layered.

PALATE
Soft and full on entry, with silky, well-polished tannins. Freshness balances the structure, giving momentum to a long, harmonious, and persistent finish. The return to DOP status is a deliberate choice—a gesture of coherence with history, a return to origins, to the selection of the finest Negroamaro grapes, and to a deeper sense of belonging.

Food Pairings

Elegant, deep, and harmonious, this Negroamaro Riserva calls for structured dishes that can match its complexity and accompany its evolution in the glass. The spice notes and supple tannins pair beautifully with slow-cooked recipes and bold flavors.

Excellent with braised meats, roasted lamb, oven-baked duck, game, or spiced red meat dishes. Also pairs well with aged cheeses and mushroom-based plates, especially with porcini.

In Salento cuisine,
it shines alongside rich-style parmigiana di melanzane, mixed meat ragù, bombette al fornello (grilled meat rolls), or pezzetti di cavallo al sugo (horse stew in tomato sauce). A wine for slow evenings—meant to be shared with care and respect.