



CANTINA SAVA

Poggio Pasano

Negroamaro Puglia IGP

www.fantiniwines.com

VARIETALS	100% Negroamaro
VINTAGE	2024
REGION	Salento, Puglia, Italy
TECHNICAL DATA	Alcohol 14%
APPEARANCE	A dark ruby core accompanied by delicate, bright purple flashes along the glass rim. Focused on small black-skinned fruits, it bursts with intense aromas of blackcurrant, wild blackberries, and a heavy dose of Mediterranean spices (thyme & rosemary). Medium-to-full body with a velvety and perfectly balanced texture. It provides a nice contrast between a warming alcoholic sensation and a mouth-cleansing freshness.
NOSE	
PALATE	
AGEING	The wine is aged for 4 to 5 months in used French and American oak barriques.
PAIRING	Outstanding when paired with lasagna, baked ravioli, pasta with wild boar or spicy fennel sausage. At its best also with grilled pork chops, lamb and medium-aged cheeses.
RATINGS	4.0  ★★★★★ vivino
ORDER CODE	IT0631