



# LACCI

PUGLIA IGP  
WHITE NEGROAMARO

**Type:** PUGLIA IGP

**Grape variety:** Negroamaro

**Zona di produzione:** Puglia

**Soil type:** Calcareous-clayey

**Harvest period:** First ten days of September

**Vinification:** the must obtained from the destemmed and softly pressed grapes, is clarified by flotation in a dynamic way, thus saving energy and then fermented in steel tanks at a controlled temperature of 13 ° -15 ° C

**Ageing:** In Steel

**Serving temperature:** 6°-8°C

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## SAMPLING POINTS

**Appearance:** Straw yellow with bright green reflections.

**Aroma:** Intense freshness of delicate white flowers of lemons and citrus green apple with a delicate finish of hints of exotic white pulp fruit and a breath of fresh almond.

**Taste:** Tantalizing saline and fresh notes embrace the olfactory scents in a fine and elegance structure

**Pairings:** Crudités and seafood appetizers, mixed fried fish, with battered vegetables, salmon croutons and creamy cheeses. Calamarata (pasta format) with seafood, rice, potatoes and mussels from Salento, baked sea bass with Mediterranean herbs, rice pie with saffron and chicken slices, veal carts with juniper and bay sauce. Fresh cheeses also a little fatty

## HITTING THE HIGH "NOTES"

Lacci Negroamaro Bianco is a wine with strong and elegant sensory notes supported by a beautiful freshness and minerality that make it gentle and delicate. Negroamaro is an eclectic vine and this is another soul that we can also define as "rebellious" and surprising that reveals all its traditional power in innovative vinifications "A red dressed in white", which gives us fresh and elegant bubbles, whites and rosés, structured and long-lived reds and sweet desserts, The wine, like the succession of notes is music that arouses emotions, Memories and heady atmospheres. For our Lacci Negroamaro Bianco we have chosen a typical popular dance " pizzica": "Lu rusciu te lu mare" and we leave free space for the imagination of each of you to look for the perfect "musical tasting"