



Bonsegna

Negroamaro Baia di Uluzzo

Baia di Uluzzo Negroamaro by Bonsegna is a rich and expressive red wine that captures the warmth and intensity of Salento. It reveals aromas of ripe black cherry, plum, and Mediterranean herbs, with subtle notes of spice and cocoa. On the palate, it is full-bodied and smooth, with soft tannins and a long, enveloping finish that reflects its sun-drenched origin.

Flavor profile

Warm and enveloping on the nose, this wine reveals ripe red fruit aromas of plum and black cherry, elegantly complemented by pleasant spicy notes of tobacco.

Food pairing

A superb companion to hearty Mediterranean cuisine, pairing beautifully with baked pasta, rich meat ragù, grilled or braised red meats, lamb, traditional stews, and platters of cured meats with aged pecorino cheeses.

Tasting notes

Balanced and rounded on the palate, it combines the characteristic freshness of Negroamaro with a medium-to-full body and a gently almond-tinged finish that adds charm and versatility.

Winemaking

Fermentation in stainless steel

Aging

8 months refinement in bottles

Aging potential

1-5 years

Appellation

IGT

Region

Puglia

Country

Italy

Wine type

Red

Blend

Negroamaro

Vintage

2022

Alcohol %

13

Bottle size (ml)

750

Elevation

150

Vineyard

Estate owned

Harvest

Manual