



*Welcome to Puglia.*

## **A-MANO NEGROAMARO**

**PUGLIA**

INDICAZIONE GEOGRAFICA TIPICA



**Grape:** 100% Negroamaro

**Location of vineyards:** Salice Salentino (Southern part of Puglia).

**Age of vines:** 30 to 60 years old.

**What makes the site unique:** The sandy vineyards are dry farmed and trained on trellises to prevent the sensitive grapes suffering from sunburn.

**Fermentation techniques:** On arrival at the winery grapes are pressed, destemmed and cooled to 64°F and the must is allowed to ferment at its own pace. After racking in mid-November, the wine remains in an underground cement tank until bottling.

**Why this wine is unique:** Deep ruby in the glass. The nose opens with crushed berries, black cherries and spices followed by a light floral note. Full and rich, yet sleek and elegant, with lingering spice on the palate. No wood ageing.

*Mark Alessio*