



EMPSON & CO.
Experience Italy in a Wine glass



Negroamaro DOC

Pure Negroamaro, native to Puglia. Inky, rustic, fragrant and earthy. A lovely accompaniment to hearty dishes. No oak aging.

Wine exported to: Bermuda, USA, Puerto Rico, Switzerland, China, New Zealand, Turks and Caicos

Most recent awards



Winemaking and Aging

| | |
|-------------------------|-----------------|
| Grape Varieties: | 100% Negroamaro |
| Fermentation container: | Stainless steel |
| Type of yeast: | Select |

Malolactic fermentation: Yes
Aging containers: Stainless steel



Soil composition: Clay
Altitude: 100 meters (330 feet) above sea level

Tasting Notes and Food Pairings

Tasting notes: Purplish red with dark violet, almost black reflections; intense, persistent nose with plenty of fruit, particularly black currant and red berries, integrated with spicy notes, especially thyme. Full, velvety, well-balanced, with a flavorful finish.

Serving temperature: Best served at 16-18 °C (60.8-64.4 °F).

Food pairings: Wonderful paired with hearty first courses, meat and aged cheese.

Aging potential: 3-4 years

Alcohol: 13.5%

Winemaker: Filippo Baccalaro and Mario Ercolino