



EMPSON & CO.
Experience Italy in a Wine glass



Negroamaro Puglia IGP

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

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

Most recent awards

JAMES SUCKLING: 90



Winemaking and Aging

Grape Varieties:

100% Negroamaro

Fermentation container:	Stainless steel
Type of yeast:	Select
Malolactic fermentation:	Yes
Aging containers:	Stainless steel

Vineyard

Vineyard location:	The vineyards are located in different plots, from different areas of the northern side of Puglia (the Daunia area)
Soil composition:	Limestone
Vine training:	Pergola
Altitude:	100 meters (330 feet) above sea level
Vine density:	4,500 vines per hectare
Yield:	3.9-4.4 lbs per vine
Exposure:	Southeast
Years planted:	2005-2020
Time of harvest:	Late August to early September
Total yearly production (in bottles):	12,000

Tasting Notes and Food Pairings

Tasting notes:	Ruby red color, with a bouquet that combines spices, dark fruits, and red fruits. Medium body. On the palate, the wine is gentle but with a lively and soft tannic structure.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).

Food pairings:	Ruby red color, with a bouquet that combines spices and red fruits. On the palate the wine is gentle but with a lively and soft tannic structure.
Aging potential:	Up to 2 years
Alcohol:	13.5%
Winemaker:	Teo D'Apolito & the Empson Family
