



EMPSON & CO.
Experience Italy in a Wine glass



Negroamaro Puglia IGT

Made from 100% Negroamaro grown in Salice Salentino (in southern Puglia). The vines are 30-60 years old and enjoy sandy soils and trellised vine training to protect the grapes from sunburn. After harvest, the grapes are pressed and destemmed and cooled to 18 °C (64°F) so the must can ferment at its own pace. After racking in mid- November, the wine remains in concrete until bottling. A lovely ruby red, with aromas of crushed ripe berries, black cherries, and floral notes, interlaced with spice. Full and rich, yet elegant. No oak aging.

Wine exported to: Australia

Most recent awards

JAMES SUCKLING: 89

WINE ENTHUSIAST: 87

WINE ADVOCATE: 86



Winemaking and Aging

Grape Varieties:	100% Negroamaro
Type of yeast:	Selected
Fermentation temperature:	18 °C (64 °F)
Aging containers:	Concrete



Vineyard

Vineyard location:	Salice Salentino (insouthern Puglia)
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Tasting Notes and Food Pairings

Winemaker:	Mark Shannon
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