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Experience Italy in a Wine glass



Negroamaro Puglia IGT

A Mano is located in Puglia and is owned by American enologist Mark Shannon and Italian marketing specialist Elvezia Sbalchiero who fell instantly in love with the region and its old-world winemaking traditions while on vacation there. The name - Italian for "handmade" - is also their manifesto: the duo passionately cares for every single detail from the vineyard to the bottle. In fact, the vines are hand-cultivated and low-yielding, still head-trained as they were by the ancient Phoenicians. Mark has achieved a winning combination of California's technology (jacketed rotary fermenters, heat exchangers, stainless steel equipment on a state-of-the-art scale etc.) and Puglia's tradition and terroir. With Elvie's strength, determination and logistic intelligence and the wines' amazing value, you have the making of some of the best that Puglia has to offer. 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)



Tasting Notes and Food Pairings

Winemaker: Mark Shannon
