



Welcome to Puglia.

PRIMA MANO NEGROAMARO

PUGLIA

INDICAZIONE GEOGRAFICA TIPICA



Grapes: 100% Negroamaro.

Vineyards Site : Lizzano on the Ionian Coast. Sourced from a single, nearly seventy-year-old vineyard located right by the sea.

Vinification: Hot fermentation of the skins and cold fermentation of the juice. The wine rests in concrete tanks for 2 years, followed by bottle aging for at least 6 months.

Winemaker's Notes: Intense red with violet reflections. On the nose: Floral and spicy aromas; rose petals, violets, black cherries, white pepper, and Mediterranean scrub (macchia). On the palate: Elegant and clean with firm yet velvety tannins, perfectly integrated with the fruit.

Food Pairings: To be enjoyed on its own for a "magical moment," or paired with mature cheeses, risottos, winter soups, roast lamb, and complex roast dishes.

Serving Temperature: 17-18°C

Alcohol: 14%

Mark Lenzie