

MATANÉ



Negroamaro Puglia IGT 2017

Grapes:	100% Negroamaro
Region:	Puglia
Vineyards:	The vineyards are located in different plots, from different areas of the northern side of Puglia (the Daunia area)
Exposure:	Southeast
Altitude:	328 feet above sea level
Soil:	Limestone
Vine Training:	Pergola
Vine Age:	5-20 years old
Time of Harvest:	Late August
Vine Density:	1,820 vines per acre
Vine Yield:	3.9-4.4 lbs per vine
Total Production:	12,000 bottles
Vinification Process:	The grapes undergo soft-pressing and temperature-controlled maceration for eight days, followed by alcoholic fermentation in stainless steel.
Aging Process:	The wine ages in stainless steel for three months
Alcohol Content:	13.00%
Tasting Notes:	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.
Winemaker:	Teo D'Apolito & Empson Family
Winery Philosophy:	100% indigenous grapes as an expression of warm climate of Puglia
Cellaring:	Up to 2 years, but best when young
Bottled:	Winter/Spring
Closure:	Cork
Food/Menu Pairing:	Pair with sturdy first courses and meat in general, pasta with savoury sauces, and risotto