



NEPRICA NEGROAMARO

Classification

Negroamaro I.G.T. Puglia

Vintage

2019

Grape variety

Negroamaro

Vinification and aging

NePriCa Negroamaro grapes were harvested slightly over-ripe and fermented in temperature controlled stainless steel tanks. Maceration on the skins was performed at a temperature that did not exceed 26 °C (79 °F) and lasted for approximately 8-10 days. Malolactic fermentation was completed by the beginning of winter. NePriCa Negroamaro aged in stainless steel tanks for 8 months and was bottled. The wine aged in the bottle for an additional 4 months.

Alcohol content

14% by Vol.

Historical data

Viticulture in Apulia is tradition and at the same time innovation. The Tormaresca estate is the expression of these two attributes. Character, personality and the potential for premium quality are the characteristics that the Apulian territory imparts to all varieties grown here, indigenous or not. The Antinori family started investing in the area in 1998 as they believed that this is one of the most promising regions in Italy for producing top quality wines with a strong territorial identity. Tormaresca has two estates located in the best-known areas for the production of high-quality wines: The Bocca di Lupo Estate in the heart of the Castel Del Monte DOC appellation; and Masseria Maime in one of the most beautiful areas of Upper Salento.



Tasting notes

NePriCa Negroamaro is ruby red in color. On the nose aromas of cherries and pomegranate emerge with notes of violets and dog rose. Its soft entry on the palate is distinctive for elegant tannins and pleasurable freshness that enhances its characteristic minerality.