



NEGROAMARO

with grape skins
APULIA, ITALY



AVAILABLE APRIL 2018

Bellissimo Italia...delightful wine, delicious food and stunning sun-soaked landscapes. Apulia (or Puglia in native Italian) exemplifies all of these things and more. Explore Apulia, the heel of Italy's boot and follow one of the longest coastlines of any wine region in the country. The Mediterranean Sea graces the region's vineyards with cooling winds maintaining ideal temperatures for growing. Sunny, warm and dry with some of the most fertile soil in Italy, the area offers the perfect environment for ripening grapes as well as olive trees and wheat fields that coexist with vineyards in this agricultural centre.

NEGROAMARO is richly jewel-hued, full bodied and a classic varietal in Apulia. Mild hints of wood and spice on the nose play with fruity notes for a complex aroma. On the palate, ripe berry is complemented by ground baking spice and silky tannins with a long finish.

NEGROAMARO is hearty, versatile and evokes feelings of the beauty of its home. This wine couples well with many cuisines, but Italian, of course, is a flawless pairing. Choose an antipasto with spicy elements like salami or pepper marinated vegetables like eggplant. A simple but delicious peperonata can be enjoyed with crusty bread or as a side to roasted and grilled meat.

SWEETNESS: Dry

BODY: Full

OAK: Medium-Heavy

ALCOHOL: 14.5%*

APRIL 2018

*Alcohol level based on following Winexpert winemaking instructions.

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