# Neprica Negroamaro, Puglia IGT, Tormaresca

Puglia, Italy




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| **Product code** | AI88ZZRC |
| **Grapes** | Negroamaro |
| **Country** | ITALY |
| **ABV%** | 13.5 |
| **Case Size** | 6 |
| **Closure Style** | Cork |
| **Producer** | Tormaresca |
| **Vintage** | 2025 |

Vegetarian

## Producer

Owned by the Antinori family, Tormaresca comprises two estates in Puglia — Bocca di Lupo in Castel del Monte and Masseria Maìme in Salento. Limestone soils, heat and coastal influence shape indigenous varieties such as Aglianico, Primitivo and Negroamaro, producing wines that balance southern ripeness with freshness and structure.

## Tasting Notes

Neprica Negroamaro is ruby red with light violet hues. The nose offers notes of cherries, floral aromas of dog rose, sweet violets, and light spicy sensations of pepper and tobacco. A soft entry on the palate is defined by supple tannins and accompanied by excellent freshness and a pleasantly fruity finish.

## Viticulture

The estate is located in the countryside of Minervino Murge in Apulia, the DOC region of Castel del Monte in the region of Apulia. The estate's 140 hectares of vines are planted at about 300 metres above sea level. The soils are primarily made up of calcareous clay and 'Pietrabianca' refers to the shallow lying, limestone rocks that the farmers hit while ploughing the fields and that are typical of the area. Winters can often be harsh and even in summer, due to the altitude and the sea breezes, the temperature fluctuations in the vineyard can be significant.'

## Winemaking

NePriCa Negroamaro grapes were harvested when phenolically-ripe and fermented in temperature controlled stainless steel tanks where alcoholic fermentation took place at a temperature that did not exceed 26 °C (79 °F). Maceration on the skins extended over an additional period of approximately 8-10 days. Malolactic fermentation was

completed by the beginning of winter. NePriCa Negroamaro aged in stainless steel tanks for 8 months