Neprica Negroamaro, Puglia IGT, Tormaresca

Puglia, Italy

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

Vegetarian

Producer

New World wines from the Old World: first settled by the Greeks in the 8th c BC, over the centuries Puglia has been colonised by Romans, Turks, Slavs, Normans & Spaniards. Evidence of this long history is seen in the region's ancient coastal towers overlooking the Adriatic Sea – hence the name, Tormaresca. Acquired by Antinori in1998 as the Puglian gem of their collection. The philosophy is to produce great wines from indigenous varietals that date back to the Magna Grecia, when all Southern Italy was known as Enotria – the land of wine. Tormaresca leads Puglia's modern renaissance by combining classic winemaking with the latest viticulture techniques to create exceptional wines.

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 ºC (79 ºF). 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