A·MANO

Welcome to Puglia.

PRIMA MANO

PUGLIA
INDICAZIONE GEOGRAFICA TIPICA

Grape: 100% Negroamaro Old Vines

Location of vineyards: Lizzano, overlooking the Ionian sea.

Age of vines: 70 Years Old.

What makes the site unique: The sandy vineyards are dry farmed and trained on trellises to prevent the sensitive grapes suffering from sunburn.

Fermentation techniques: The grapes are dried on the vine for 3 weeks before harvest.
We use hot fermentation of the skins and cold fermentation of the juice! We start fermenting, then all the juice is drawn off and chilled.
The remaining skins get warm, break down and liberate all their color, tannins and goodness.
At the perfect moment the super chilled must returns to the skins and the fermentation proceeds cold. It's the magic combination of the extraction of a hot fermentation and the fruitiness of a cold fermentation.

Why this wine is unique: Deep ruby in the glass.
This wine is beautifully complex, with richness and depth. Telivers notes of rose petals, violets, black cherries and damask plums.
The tannins are velvety and well-integrated, the vibrant acidity keeps the flavors fresh intriging through the long finish.
As with all our wines there is no wood ageing.