

# 2012 VETRERE LAGO DELLA PERGOLA

---

## PUGLIA, ITALY



### THE WINE:

100% Negroamaro is grown in the Apulia district of Puglia. Negroamaro is native to the Puglia region and is known for its black color and silk-like tannins. This wine is aged in new French oak barrels for 12 months prior to bottling.

### THE ESTATE:

Francesca and Annamaria Bruni are the owners of this family estate that produces high quality olive oil and both red and white wines. The location – on the “heel” of Italy – is ideal for growing superb grapes with its mild climate and striking contrast between daytime and nighttime temperatures.

### TASTING NOTES:

**Color:** Dark ruby with some purple flashes.

**Aromas:** Ripe plum, sweet blackberries, and background aromas of molasses.

**Flavor:** Ripe sweet fruit up front dominated by black cherry and plums with soft, mild tannins. The density and roundness on the palate gives the wine a true “velvet” feel.

**Food Pairing:** Rich San Francisco style cioppino – a seafood stew with mussels, clams, tomatoes, broth, and spices.

-DRINK NOW THROUGH 2022-

[www.quigleyfinewines.com](http://www.quigleyfinewines.com)