

2014 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 purple

Aromas: ripe black plum with hints of molasses and vanilla

Flavor & Texture: sweet black fruits, notably plum with some cherry; soft, round texture with subtle vanilla oak

Food Pairing: rich San Francisco style Cioppino – a seafood stew with mussels, clams, tomatoes, broth, and spices

-DRINK NOW THROUGH 2022-