

2014 VETRERE “TEMPIO DI GIANO”

PUGLIA, ITALY



THE WINE:

100% Negroamaro, grown in the Apulia district of Puglia. Fermented and aged in stainless steel only, no oak, at a controlled temperature. Negroamaro is native to the Puglia region and is known for its black color and silk-like tannins. Best served at cellar temperature – 55°-58°.

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: Dense ruby with some purple flashes.

Aromas: Ripe plum, chocolate covered cherries, hints of herbs and background aromas of molasses.

Flavors: Ripe sweet fruit up front dominated by cherry and black plums with soft, mild tannins. The density and roundness on the palate is purely from the fruit with no oak influence whatsoever.

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

~ Drink now through 2021 ~