

2015 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: dark purple with hints of garnet-red

Aromas: ripe plum and fig with hints of chocolate and dried herbs

Flavor & Texture: ripe and sweet with cherry and black plum; soft acidity and mild tannins make for easy drinking, yet the density and plush textures give the wine depth and richness

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

-DRINK NOW THROUGH 2022-