

2016 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 2023-