

# 2019 VETRERE TEMPIO DI GIANO

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## PUGLIA, ITALY



### **The Wine:**

Made from 100% Negroamaro grapes, a varietal native to Puglia, known for its black skin and soft tannins. The grapes are grown without pesticides or chemicals in the Apulia region of Puglia. The wine was fermented and aged in stainless steel; no oak involved.

### **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. The grapes are grown without pesticides or chemical fertilizers and most of the wines are certified organic with a deep respect for nature and the environment. The winery is completely energy self-sufficient with solar power running the offices and the winery. Annamaria is the winemaker and Francesca runs the business side of the winery. Their children Fanny, Enrica, Federica and Valentina all help run this true "family business".

### **Tasting Notes:**

**Color:** dark ruby

**Aromas:** black and red fruits with subtle herbal notes along with hints of cocoa

**Flavor & Texture:** ripe black plum and cherry with silky, soft tannins

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

**-Drink Now Through 2028-**