



NEPRICA NEGROAMARO

Classification

Negroamaro I.G.T. Puglia

Vintage

2022

Grape variety

Negroamaro

Vinification and aging

NePriCa Negroamaro grapes were harvested when phenolically-ripe and fermented in temperature controlled stainless steel tanks where alcoholic fermentation took place at a temperature that did not exceed 26 °C (79 °F). Maceration on the skins extended over an additional period of approximately 8-10 days. Malolactic fermentation was completed by the beginning of winter. NePriCa Negroamaro aged in stainless steel tanks for 8 months.

Alcohol content

13,5% Vol.

Historical data

Viticulture in Apulia is tradition and at the same time innovation. The Tormaresca estate is the expression of these two attributes. Character, personality, and the potential for the highest quality are the characteristics that the Apulian territory imparts to all varieties grown here, indigenous or not. The Antinori family started investing in the area in 1998 as they believed that this is one of the most promising regions in Italy for producing top quality wines with a strong territorial identity.

Tasting notes

NePriCa Negroamaro is ruby red with light violet hues. The nose offers notes of cherries, floral aromas of dog rose, sweet violets, and light spicy sensations of pepper and tobacco. A soft entry on the palate is defined by supple tannins and accompanied by excellent freshness and a pleasantly fruity finish.