

Tenute Emera Rosato Negroamaro Salento 2020

Company legal name: CLAUDIO QUARTA VIGNAIOLO SRL

Brand history: Located in the heart of both DOP Manduria and DOP Lizzano is Tenute Eméra, resting on the picturesque Ionian coast. The name pays homage to Hemera, the Greek goddess who represents the day: both a tribute to the Ancient Greek culture and a reference to the geographical location of the estate. In fact, the vineyard is located on the Salento peninsula, which happens to be the easternmost edge of Italy and the first to embrace the warm rays of the rising sun. Immersed in lush vineyards is the historic Casino Nitti Quarta: a lodge once owned by the first President of Italy following World War I, Francesco Saverio Nitti (1919-20). Inside, the ancient millstones, dating to the early '900, have been restored and are now used by guests to relive the excitement of the traditional grape crush; done by foot during the annual celebration of "Lu Capucanali".

Winemaker name: CLAUDIO QUARTA

Key Facts

Type: Rosato Wine

Grape varietal(s): 100% NEGROAMARO

Alc % on Lab Analysis: 13.20%

Alc % on label: 13%

Acidity %: 5.97

Residual sugar: 1.87

Vineyard

Province:

Appellation: Salento

Appellation history:

Single vineyard or commune: Single Vineyard

Commune name:

Vineyard name: NEGROAMARO

Vineyard history: "Located in the heart of both DOP Manduria and DOP Lizzano is Tenute Eméra, resting on the picturesque Ionian coast. It is our largest winery and it was the first "conquest" - the first brick in

the Claudio Quarta project. A unique territory, less than a mile from the coast and the crystalline Ionian Sea: it's an area that in an ancient era was covered by the sea. Today the land continues to benefit from the wealth donated by its past, rich in fossils, minerals, mix of sand and limestone along with some clay. A breeze coming from the sea blows constantly on the vineyards and keeps them fresh, dry, preventing the formation of mold, therefore the use of any chemicals for the care of the vineyard. The name pays homage to Hemera, the Greek goddess which represents "the day and the light": it is both a tribute to the Ancient Greek culture and a reference to the geographical location of the Estate. In fact, the vineyard is located on the Salento peninsula in Puglia, which sits on the easternmost edge of Italy, between two seas, and it is the first to embrace the warm rays of the new rising sun. Immersed in lush vineyards is the historic Casino Nitti Quarta: a lodge once owned by the first President of Italy following World War I, Francesco Saverio Nitti (1919-20). Inside, the ancient millstones, dating to the early '900, have been restored and are now used to relive the excitement of the traditional grape harvest and crush by feet during the annual celebration of "Lu Capucanali".

The underground winery is thermally insulated, with a large garden roof which optimizes the visual impact and has the purpose of recovering rain and irrigation water, previously extracted from the underground well, then purified and used for the operations in the cellar".

Hectares (ha): 2

Exposition: Southeast

Year planted: 2007

Clones?

Soil type: Resting on a platform of calcium deposits and layers of shells and marine sediments. The soil is medium textured with the presence of silica,

clay, sand, and an abundance of gravel- stones and pebbles.

Trellis type or system:

Harvest/Winegrowing

Harvest method: Machine

Organic: No

Certified organic: No

Weather conditions during growing season:

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Harvest date: During the second week of September.

Winemaking

Sorting method:

Destemming method:

Cold maceration: 1 hour of maceration on the skins;
around 20 days of fermentation in still vats

Type of yeast: INDIGENOUS

Punch down or pump over?

Malolactic fermentation: No

Fermentation temperature:

Post-fermentation maceration used:

Vegan: No

Type of wood barrel:

Barrel cooper and forest, toast level of oak:

Aging time in stainless tank or wood, etc.:

Additional aging in bottle:

Aging potential: 2 years

Additional Winemaking notes: Complex on the nose with flowery and citrusy notes. Vibrant palate shows cherry, strawberry, tangerine and dried herb alongside a velvety feeling and crisp acidity on the finish. Fresh taste. No residual sugar, no perceived sweetness in mouth.

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Tasting Notes

Color: Pale pink in color

Aroma: With a delicately fruity nose and a fresh, fine, and persistent palate

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Food pairings: "Rose is paired well by color: accompany it with dishes slightly red or pink in color.

Examples are: traditional friselle from Salento, pasta or salad with cherry tomatoes, salmon salad, fish stew."

Packaging and Packing Information

Type of closure: Cork

Bottle type and color (burgundy, bordeaux, renning, etc.): High Shoulder Bordeaux - Brown

Weight per bottle: 3.12

Bottles per case: 12 pack (8.00 Euro Ex-Cellar or under per bottle / 8,00 Euro Ex Cantina o meno a bottiglia)

Weight per case: 37.44

Pallet configuration: 12-Pack: 56 cases / pallet

Case dimensions:

Length: 13.8

Width: 11.8

Height: 100.39

UPC code: 8034094890560

COLA: 20190001000817

Bottling date: 18/12/2020

Total quantity produced: 13000

Estimated U.S. bottle allocation:

Estimated release date for Enotec pick-up: 02-18-2021