



CLAUDIO QUARTA VIGNAIOLO

ANIMA DI NEGROAMARO 2018 – LIZZANO DOP SUPERIORE



WINERY & TERROIR

TENUTE EMÉRA - PUGLIA (Lizzano) • ITALY

An ancient farmhouse and a modern underground cellar designed with sustainable architecture. A few kms away, an aristocratic hunting lodge and an expanse of vineyards grown between the two seas, where once the land was completely under-water. Essential soil, composed of sand, clay and silt, provides a good nutritional capacity and excellent drainage, while the sea breeze cools the vineyards during the night, after the sultry summer days.



VARIETY & HARVEST

100% Negroamaro

YIELD PER HECTARE: 80 q / HA

Negroamaro is the king of Salento, the oldest native Apulian vine, a versatile variety with a personality, from which medium-bodied wines with great balance are born. The grape harvest took place between the second and third decade of September.



VINIFICATION

MACERATION AND FERMENTATION: in steel for 15 days without stalks, at 25° C

MALOLACTIC: yes

AGING: in steel for about 6 months, further refining in the bottle for at least 6 months.



TASTING NOTES & PAIRINGS

The typicality already expressed by the purple red color. On the nose, a fruity tone reminiscent of wild blackberry, ripe plum, sour cherry, fused in an intense balsamic breath, with hints of nuanced spices. On the palate it is juicy, rich in extract, it has a palate in balance between freshness and flavor, soft tannins. **Ideal for** savory first courses, red meats, cheeses. Perfect pairing: stewed beef stew, roast leg of lamb, stuffed pasta.



OENOLOGIST

Claudio Quarta
Francesco Gennari



TECH NOTES

ALCOHOL: 15 %
S.R.: 1,3 g/L
ACID.: 5,5 g/L



AWARDS

- vt18: GUIDA VITAE - AIS - 3 viti
- vt18: GUIDA ESSENZIALE AI VINI D'ITALIA - DOCTOR WINE DI DANIELE CERNILLI - 90/100
- vt18: GUIDA BIBENDA - FIS - 4 grappoli
- vt17: VINOUS 88/100
- vt17: WINE ENTHUSIAST 87/100



LABEL

"Anima di Negroamaro" expresses the fullness of the vine, the complexity of the structure, memory and soul of the warm land of the South, of the sun in the South, of the sea that sprinkles the vines with vigor and freshness.

ORIGIN



Tenute Eméra - Lizzano (Ta)



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