

# Viglione Negroamaro Maioliche Puglia IGP 2021



## Region

The heel of Italy, Puglia is a southern region known for its warm Mediterranean climate with the name thought to be derived from the Latin `a-pluvia` or lack of rain. This fertile region along the Adriatic coast is the heartland of the Primitivo grape variety (claimed as the origin of California's Zinfandel variety). Particular DOCs known for distinctive quality include Salento, Manduria and Gioia del Colle. The region is also known for a range of other native varieties such as Negroamaro, Susumaniello, Nero di Troia and Verdeca.

## Producer

Tenuta Viglione is an organic producer family-run, sitting on the borderline of Basilicata and close to Gioia del Colle (translating to Joy of the Hills) and historical town of Matera. Soils have a mix of clay and limestone and fossils from when the land was under the sea, giving their wines fresh minerality. The Maioliche range can be recognised by their tile-inspired labels by the Italian pottery style it is named after, offering the "perfect balance between tradition and modernity". The range includes indigenous varieties of Primitivo, Negroamaro, Nero di Troia, Falanghina and Fiano.

## Tasting Notes

This Negroamaro produces a powerful red with a rich nose of black plum and forest berries with light earth notes. The palate is brimming with complex notes of fresh and ripe dark berries with notes of the forest and a touch of spice on finish. The wine is made in steel for great concentration of fruit and it has excellent balance with fine acidity and soft tannins and a full-bodied powerful palate. Negroamaro is native to southern Italy, particularly in Salento in Puglia.

## Food

Pairs well with Sausages, cold cuts and cheese.

### Technical Information

Country	Italy	Dry/Sweet Style	Dry
Region	Puglia	Alcohol Content	13%
Grape(s)	Negroamaro (100%)	Closure Style	Cork
Type	Red	Organic/Biodynamic	Organic
Style	Fruity	Allergens	Milk: No Egg: No
Oaked Style	Unoaked	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Body Style	Medium bodied		
Sustainable	Yes-certified sustainable		



Richmond House, 1 The Links  
Popham Close, Hanworth,  
Middlesex, TW13 6JE

Tel: 020 8744 5550  
Fax: 020 8744 5561

info@ellis-wines.co.uk  
www.elliswines.co.uk