



# ANIMA di NEGROAMARO

## Lizzano Negroamaro Rosso Superiore DOP



**SOIL:** medium textured tending towards loose, with good presence of rock fragments.

**GRAPE VARIETY:** Negroamaro (100%). Red, extremely vigorous. This varietal owes its name to the repetition of the word "black" in Latin "niger" and in Ancient Greek "mavros" translated into the dialect word "maru". Cordon trained and spur-pruned.

**HARVEST:** late September, by mechanized harvester, right after sunrise, so that the lower temperature prevents a start of spontaneous fermentation.

**YIELD:** 3.2 tons per acre.

**VINIFICATION:** at controlled temperatures (70°-73.5°F). Maceration on the skins for 15 days, with frequent pumping over. Induced alcoholic fermentation using selected yeasts, spontaneous malolactic fermentation.

**AGEING:** stainless steel/wood.

**TASTING NOTES:** bright ruby red in color. Aromas of blackcurrants and blackberries balanced with overtones of spice and balsamic herbs. Complex and wellorchestrated on the palate.

**SERVING SUGGESTIONS:** red meats, mature cheeses. Recapturing an ancient tradition, if served cold, this wine is perfect with fish dishes.

**SERVING TEMPERATURE:** 60-64.5°F.

**ALCOHOL BY VOL.:** 13%-14%.

### AWARDS:

2017 – VINI D'ITALIA – GAMBERO ROSSO

**Anima di Negroamaro 2014** – 2 Glasses

2016 – ROBERT PARKER – THE WINE ADVOCATE

**Anima di Negroamaro 2013** – 87 POINTS

2016 – MERANO WINE AWARD

**Anima di Negroamaro 2013** – NEW ENTRIES

2016 – IWSC

**Anima di Negroamaro 2013** – SILVER MEDAL

2015 – GUIDA VINIBUONI D'ITALIA 2015 – TOURING CLUB

**Anima di Negroamaro 2011** – 4 STARS

2012 – IWSC

**Anima di Negroamaro 2011** – SILVER

2012 – VINIBUONI D'ITALIA – TOURING 2012

**Anima di Negroamaro 2010** – VINI DA NON PERDERE

2010 – IWSC

**Anima di Negroamaro 2008** – SILVER