

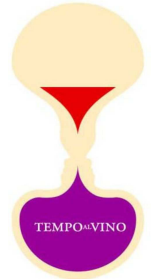
GRAFT
WINE COMPANY

TEMPO AL VINO ALESE NEGROAMARO / SCHOLA
SARMENTI / 2019 / APULIA / ITALY

+44 (0)20 3490 1210 | hello@graftwine.co.uk | www.graftwine.co.uk | @GraftWine

PRODUCER

Tempo al Vino is a small offshoot of Schola Sarmenti in Salento, Puglia, whose wines are crafted by the winemakers Lorenzo Marra and Alessandro Calabrese. Their vineyards are just a short distance from the sea, farmed organically and maintained under the old Apulian training system called Albarello, which has been used since ancient times. The native varieties of the region such as Negroamaro and Primitivo are promoted and made to a very high standard under organic farming principles.



VITICULTURE + VINIFICATION

Climate is Mediterranean with warm and dry days. The soil is level with degradation towards the sea, siliceous-clay-chalky-soil; solid, arid, typically rich. Altitude is just 30 m. Fermentation and maceration in stainless steel tank. Aged in stainless steel. Wild ferment using natural yeasts. Natural malolactic fermentation. No oak used to retain freshness.

TASTING NOTE

Color: ruby red, average intensity. Bouquet: flowers and berries, nicely. Flavor: tasty and young flavor, expanding its fruitiness in a nice persistence.

FACTS + STATS

WINEMAKER	SYLVIA FORMIGLI
VARIETIES	100% NEGROAMARO
APPELLATION	APULIA
CLOSURE	SCREW TOP
ALCOHOL	12.48%
SUGAR	8,10 G/L
TOTAL ACIDITY	6 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	132 MG/L
CASE SIZE	6

