

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 vineyards slope towards the sea (just 30 metres of altitude), with siliceous-clay-chalky-soil; solid, arid, typically rich. Natural fermentation and maceration in stainless steel tank then aged in tanks. Natural malolactic fermentation. No oak used to retain freshness.

TASTING NOTE

Ruby red, with a nose of flowers and berries. This is a full-flavoured Puglian Negroamaro, with youthful fruits, distinctive acidity with a nice persistence through the palate.

FACTS + STATS

WINEMAKER	SYLVIA FORMIGLI
VARIETIES	100% NEGROAMARO
APPELLATION	APULIA
CLOSURE	SCREW TOP
ALCOHOL	12.5%
SUGAR	__NULL G/L
TOTAL ACIDITY	__NULL G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	__NULL MG/L



