

Italian Market Only

Negroamaro IGT

Matané wines are from Salento, Puglia's most southern province, located right up against the Ionian and Adriatic seas. In fact, the gorgeous vineyards are windswept by salty breezes coming off the sea. The area's amazing palette of colors – with its blue-green waters and deep red soils – and dynamic sensations give Salentino wines an extra layered depth, unique to the region. The wine was named for its owners – Maria, Tara and Neil – who partnered with a team of experts to make a wine that fully represents this region. Pure Negroamaro, native to Puglia. Inky, rustic, fragrant and earthy. A lovely accompaniment to hearty dishes. No oak aging.

Most recent awards

JAMES SUCKLING: 89/100

Winemaking and Aging

Grape Varieties:	100% Negroamaro
Fermentation container:	Stainless steel
Type of yeast:	Selected
Malolactic fermentation:	Yes
Aging containers:	Stainless steel

Vineyard

Soil composition:	Clay
Altitude:	100 meters (330 feet) above sea level

Tasting Notes and Food Pairing

Tasting notes:	Purplish red with dark violet, almost black reflections; intense, persistent nose with plenty of fruit, particularly black currant and red berries, integrated with spicy notes, especially thyme. Full, velvety, well-balanced, with a flavorful finish.
Serving temperature:	Best at 16-18 °C (60.8-64.4 °F).
Food pairings:	Wonderful paired with hearty first courses, meat and aged cheese.
Aging potential:	3-4 years
Alcohol:	13.5%

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