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CLAUDIO QUARTA
VIGNAILO

Amure



Year
2023



Denomination
Puglia IGP



Winery
Tenute Eméra

Fiano, in Roman times called "Vitis Apiana" due to the sweetness of the grapes particularly appreciated by bees and Manzoni Bianco, a native vine of the province of Treviso



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TENUTE EMÉRA - Lizzano (TA) • APULIA

Alcohol 13,5%	Acid 5.6 g/L	Residual sugar 1.5 g/L

An ancient farmhouse and a modern subterranean cellar, with sustainable architecture. A few km away, an aristocratic hunting lodge surrounded by vineyards that run towards the nearby coast, raised between the two seas, where once the land was completely submerged. Essential soil, composed of sand, clay and silt, forms a good nutrient base and provides excellent drainage, while the sea breeze refreshes the vineyards during the night, after the sultry summer days.

VARIETY

70% Fiano, 30% Incrocio Manzoni

YIELD PER HECTARE: 90 q / HA

5 months steel

TASTING NOTES AND PAIRINGS

Straw yellow color with delicate greenish nuances. The nose offers a harmony of exotic fruits, citrus notes, white flowers and Mediterranean scrub. The sip is fresh, long, pleasant with an intriguing sapidity. Perfect for aperitifs and to accompany appetizers and fish first courses, white pasta and risotto, eggs and omelettes with aromatic herbs.

