





Anima di Negroamaro



Denomination Lizzano Dop Superiore



Negroamaro is the king of Salento, the oldest native Apulian vine, versatile variety and personality, from which medium-bodied wines are born great balance. The grape harvest took place between the second and third decade of September.

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Medaglia d'oro Concours mondial de Bruxelles V.2019

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WINESCRITIC 91 PTS



TENUTE EMÉRA - Lizzano (TA) • APULIA

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Alcohol	Acid 5.5 g/L	Residual sugar 1.3 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

100% Negroamaro YIELD PER HECTARE: 80 Q / HA 6 Months Steel 3 Months Barrique

TASTING NOTES AND PAIRINGS

The typicality already expressed by the purple-red color. On the nose, fruity timbre reminiscent of wild blackberry, ripe plum, sour cherry, merged into an intense balsamic breath, with hints of nuanced spices. Ideal for savory first courses, red meats, cheeses. Perfect match: stewed beef stew, baked leg of lamb, stuffed pasta.