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CLAUDIO QUARTA  
VIGNAIOLI



# Bianco di Negroamaro



Year  
Coming soon  
2024



Denomination  
Puglia IGP



Winery  
Tenute Eméra

Negroamaro, the "prince" variety of Puglia, is the oldest native vine, from which a fine wine is produced with an intense, spicy, medium-bodied taste. For the production of a Blanc de Noir, the grapes were harvested by hand, in the first ten days of September, in the coolest hours of the morning, to protect the bunches from the sultry heat.

## TENUTE EMÉRA - Lizzano (TA) • APULIA

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2021

IWSC LONDON 88  
PTS

<b>Alcohol</b> 13%	<b>Acid</b> 6 g/L	<b>Residual sugar</b> 1.9 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 vinified in white  
YIELD PER HECTARE: 90 Q / HA  
5 months in steel

### TASTING NOTES AND PAIRINGS

White color with a nuance of rose gold. On the nose, rich notes of acacia and jasmine. On the sip it reveals a new, dense, roundness, accompanied by a spring freshness that recalls the scents of chamomile and mimosa and gladdens the taste buds after the sip. Gastronomic wine: the complexity and power make it a perfect match for dishes of different intensity of taste: from a good first course with seafood to all seafood cuisine, from white risottos to cheeses.

