



CLAUDIO QUARTA  
V I G N A T O L O



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# Oro di Eméra



Year  
2021



Denomination  
Primitivo di  
Manduria DOP



Winery  
Tenute Eméra

Primitivo from old sapling-trained vines. Gold like the sand at sunset and like the wealth that this greatest representative of Salento viticulture gives to its people. Long macerations for an unforgettable wine.

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## TENUTE EMÉRA - Lizzano (TA) • APULIA

<b>Alcohol</b> 15%	<b>Acid</b> 6.38 g/L	<b>Residual sugar</b> 1.61 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% Primitivo di Manduria DOP  
YIELD PER HECTARE: 60 Q / HA  
6 months in steel, 12 months in barrique

## TASTING NOTES AND PAIRINGS

Ruby color with purplish edge, compact. On the nose, small ripe red berries, with floral nuances of violet and dog rose. The sip is vigorous, warm and pulpy. Present and well managed tannic texture, with a nuance of sweet spice on the finish. Ideal for savory first courses, red meats, even long-cooked ones, aged cheeses. The perfect match: roast veal with bay leaf.

