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CLAUDIO QUARTA
VIGNAIOLI



Year
2019



Denomination
Salento IGP
Rosso



Winery
Tenute Eméra

Marriage between indigenous and international cultures. On the label the sculpture that was donated to the city of Lecce by us and by Maestro E. Pignatelli, which exhorts the city to be a place of cultural fusion.

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FIS BIBENDA 4
GRAPPOLI V.2019

TENUTE EMÉRA - Lizzano (TA) - APULIA

Alcohol 14.5 %	Acid 5.6 g/L	Residual sugar 2 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

30% Primitivo 30% Negroamaro 15% Merlot 10% Syrah 10%
Petit Verdot 5% Cabernet Sauvignon
YIELD PER HECTARE: 80 Q / HA
6 months in steel, 3 months in barrique

TASTING NOTES AND PAIRINGS

Ruby red color with an impenetrable texture, medium-full body. Nose of vanilla and spices intertwine the mix of ripe fruit, blackberry, crème de cassis, espresso and aromas of black olive and herbs. Full and soft palate. The warm spice tones are felt, with a bright acidity and soft tannins that hold it all together. Well assembled, juicy, it offers a rich and smoky finish. Ideal for enhancing rich dishes, with a full and decisive taste, even of oriental cuisine. Excellent companion to rigatoni with meat sauce.

