

# TRULLO DI PEZZA

## NEGROAMARO SALENTO 'MEZZA PEZZA'

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*Intensely crisp with fruit forward aromas of cherry, fig, and tobacco. The palate is concentrated and earth-driven, but with a core of ruby fruit. Warm spice and firm tannins round out the finish.*

**Style:** Still red

**Area of Production:** Puglia, Italy

**Appellation:** Salento IGP

**Varietals:** Negroamaro

**Soil:** Sandy clay and limestone

**Elevation:** 5 meters

**Farming Practices:** Organic

**Fermentation:** Destemmed and macerated in stainless steel

**Aging:** 12 months in stainless steel followed by 4 months in bottle

**Production:** 15,000 bottles per year