

ARIANO NEGROAMARO

'NEG-ROW-AH-MAH-RO'



Red Wine | Negroamaro | Puglia, Italy | IGT

Negroamaro is a very important grape variety in the Puglia region. It was first documented in writing in the 19th century, but it has many synonyms indicating that it is an older variety that has been around for a long time. The name of the grape translates to 'black' (negro) 'bitter' (amaro). Recent DNA testing indicates the grape is closely related to Sangiovese.

This Negroamaro is a part of Ariano's Classic line which is 100% varietal wines that are local to the area and have a long growing tradition. The purple brush stroke is an outline of the middle section of the Puglia region. You can see the continuation of this outline on the other bottles in the line. Pairs well with: pizza, BBQ, pulled pork, dishes with teriyaki, roasted meats, roasted vegetables, gorgonzola, gouda, pasta.

Ariano has been using organic agricultural methods since 1997 and all of their wines are certified organic. These principles are carried on by the present generation represented by Frederica Ariano and Aldo Avello who look after the technical and production side and by Manuela Ariano and Omar Leonardi who are responsible for the commercial and marketing aspects of the winery.



FLAVORS

FRUIT

BODY

SWEETNESS

ACIDITY

TANNIN

BLACK CHERRY-BLACKBERRY-BLACK
PLUM-DRIED THYME



30 minutes



Room Temp



Drink Now