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*Santa*ARMOSA

Boutique Wines from the South of ITALY

Wine Enthusiast Magazine names Puglia as a top Wine Travel Destination for 2013



The Wine Enthusiast Magazine reminded all wine connoisseurs about the undiscovered beauty of Puglia, packed tight with stunning architectures, nature and surrounded by some of the bluest waters in Europe. As it is known, Puglia has been a major wine producers for centuries, although most of its wine production has been used for anonymous blending into tankers for too long. As Gambero Rosso magazine recognizes, the region is now "beginning to discover its true potential".

The discovery of this true potential is really at the heart of Santa Armosa's philosophy, which has aimed at bringing to the table amazing wines that were unrevealed.

Morella Vini is also the symbol of this resurrection of the wine industry in Puglia. Established a decade ago, Morella has been preserving with passion Puglia's oldest vineyards, with very remarkable results.

Our pick is Primitivo Negroamaro 2009, two traditional grapes from Salento, the very southern part of the region.

Primitivo and Negroamaro represent "together the true heart and soul of Apulia's earth". The medium vine age is 50 years. The grapes are hand harvested into small boxes and the wine matures in french and american barriques for 10 months and for a minimum of 8 months in bottle. At the nose, this powerful inky wine gives spice and oak with a touch of orange peel over ripe berry fruit. At the palate, this wine has hints of mature red berry fruits with tobacco notes and a firm tannin.

Combining tradition and innovation this blend is enjoyable to drink young but also has built in aging potential. Enjoy it with mature cheeses, pasta dishes or red meat. Also recommended as a standalone great meditation vine.

Quibe frito e arroz com lentilhas. Jantar em 04/05/2013.