

## **FANTINI** **Negroamaro**

### **Varietal**

100% Negroamaro

### **Production Area**

San Marzano, Salento, Puglia. At almost 100 meters above the sea level, with a high average temperature and very few rainfall during the year. The soils are mainly composed by clay, with an average depth which reaches up to 1 meter.

### **Harvest Period**

September

### **Vinification**

Thermo-controlled maceration, followed by draining and soft pressing at the end of alcoholic fermentation in stainless-steel.

### **Tasting notes**

Deep purple red with violet-black reflections, intense and persistent aroma, fruity with black-currant and wild fruit scent, spicy with thyme notes. Full-bodied wine, soft and balanced, long and sapid in the end.

### **Best served with**

Excellent with savoury first courses, every kind of meat courses and mature cheese.

### **Serving Temperature**

About 16-18°C

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## **Fantini Negroamaro 2017**

**Rated Top 50 Value Picks, Steven Thurlow, WineAlign, March 2019**

*"This is a very classy red for a very modest price. It shows good varietal character with a fairly complex nose of spicy black cherry, with floral and citrus and hints of toffee and tobacco. Full bodied, juicy and tasty. It is well balanced with good to very good length. Enjoy on its own or mildly spicy sausages dishes."*

## **Fantini Farnese Negroamaro 2017**

**Gold Medal - Selection Mondiales des Vins 2018**

## **Farnese Vini SRL Negroamaro 2016**

**Rated 88, Steve Thurlow, Wine Align, July 27, 2017**

*"2016 is another very good vintage for one of the best values in Italian red at LCBO. It shows good varietal character with a perfumed nose of blackberry and black cherry fruit, with floral and citrus notes and hints of toffee. It is full bodied, juicy and vibrant with a degree of elegance rarely found in such an inexpensive wine. It is well balanced with good to very good length. Enjoy on its own or with cheeses or red meat dishes."*

## **Farnese Negroamaro 2015**

**Bronze Medal & Best Value, Intervin 2016/2017**

## **Farnese Negroamaro 2012**

**Rated 87, David Lawrason, WineAlign, July 18, 2013**

*"This is a quite delicious, fairly soft and substantial red that is New World in temperment but hangs onto to its Italian roots. From the hot heel of Italy the aromas of plum, violets and gentle oak mocha and spice and pepper are appealing. It really is very smooth and well balanced - almost elegant - with refined tannin. There is just a final mildly sour kick on the finish that is very Italian. The length is good to very good."*

## **Farnese Negroamaro 2012**

**Rated 86, Steve Thurlow, WineAlign, July 18, 2013**

*"The 2012 vintage sees yet another radical label change to this easy drinking wine made from negroamaro, one of the most popular indigenous grapes of Puglia. It is medium to full bodied with lots of ripe fruit balanced by lemony acidity. However the finish is a little clumsy with a fair bit of heat from alcohol and little fruit. Expect aromas of prune and blackberry fruit to lead to a soft palate. Good to very good length. Try slightly chilled with ribs or enjoy on its own. Best 2013 to 2016."*

## **Farnese Negroamaro 2012**

**Rated 86, Sara d'Amato, WineAlign, July 18, 2013**

*"Soft and easy-drinking, this spicy, supple negroamaro is inviting and uncomplicated. Verging on flabby, there is very little structure here to uphold the lush, oaky, sweetish fruit. A slight chill would tame the wine nicely."*

## **Farnese Negroamaro 2011 , 'Steve's Top 50 Value Picks at LCBO' Rated 87, Steve Thurlow, WineAlign, April 7, 2013**

*"A new classier label has arrived mid-vintage on the 2011 bottles of this generous southern Italian red. It's fullbodied and ripe with the fruit well balanced by lemony acidity. Expect aromas of prune and blackberry fruit to lead to a soft juicy palate. Good to very good length. Try slightly chilled with ribs or enjoy on its own. Best 2013 to 2015. Tasted April 2013."*

## **Farnese Negroamaro 2011**

**Rated 86, David Lawrason, Toronto Life, February 7, 2013**

*"Far from the aura of Rome and Florence, regions such as Puglia, Abruzzi, Molise and Marche are producing smoother, more balanced wines than ever before. The plump, fragrant negroamaro grape delivers sour plum and black cherry fruit, along with rose and cocoa aromas in a soft, rich style. A bargain for solo sipping."*

## **Farnese Negroamaro 2011**

**Rated 86, David Lawrason, WineAlign, January 2, 2013**

*"This is plump, fragrant and soft negroamaro, the most important red grape of Puglia. For \$8 it delivers impressive aromas of roses, sour plum/black cherry fruit and a dusting of cocoa. It's quite soft and easy without appearing too sweet or high in alcohol. Quite similar to California zinfandel. A good sipping or ribs red. Chill just a little."*

## **Farnese Negroamaro 2011**

**Rated 86, David Lawrason,  
Toronto Life Eating & Drinking Guide 2013**

*"Negroamaro is the most important red grape of Puglia. For the price, this one delivers impressive aromas: rose, sour plum, black cherry and a dusting of cocoa. It's soft and easy without being too sweet."*