

FELLINE PIETRALUNA NEGRAMARO ALENTO IGP 2018



WINE INTRODUCTION

This single varietal Negroamaro is an expression by Gregory Perucci, the founder of Feline, of his love of Puglia and its viticulture. The grapes are grown in loose, stony soil and the wine builds on the success of his iconic, award-winning Primitivo di Manduria collections, he set out to create wines that speak of the memory and heritage of the region. Seeking to preserve Puglia's wine identity, and highlight its beauty and diversity, he has created a series of single varietals. This Negroamaro is a beneficiary of his great passion.

WINEMAKING NOTE

After the grapes are harvested by hand, they're destemmed, the grapes are crushed and the wine fermented and macerated at a temperature of 25-27°C and aged in stainless steel.

APPEARANCE, AROMA AND TASTING NOTE

This inky, blue-black elixir invites you in with a bouquet of ripe red berries, and fresh fruits. This juicy wine follows its fruity notes with subtle and delicate hints of cinnamon, liquorice, and spicy Mediterranean herbs. This smooth and exquisitely balanced wine has a rich and full flavour, highlighting the innate characteristics of the Negroamaro grape, the uniqueness of the Puglian terroir, and the remarkable expertise of Gregory Perucci's winemaking. The good balance and fruity, spicy flavours of this wine make it ideal for all foods, or a treat to be enjoyed on its own.

WINE INFORMATION

Country:	Italy
Region:	Puglia
Wine Type:	Red Wine
Producer:	Feline
Wine Name:	Pietraluna Negroamaro Salento IGP
Vintage:	2018
Principle Grape (%):	Negroamaro (100)
Closure:	Cork
Winemaker Name:	Gregory Perrucci
ABV (%):	13.50%
Acid (g/L):	5.60
pH:	3.60
Bottle Size:	75cl
Case/Pack Size:	6x75cl