

## July 2-Pack

### Puglia & Negroamaro with Masseria Li Veli in Salento

**\$29 For the Pair** (regularly \$19 & \$18 respectively)

Apulia, as it's known in Italian, is the heel of the boot of Italy, a narrow strip of land bordered by the Ionian Sea to the west and the Adriatic to the east, from the northern province of Gargano to the Salento at its southernmost tip. Despite its small area, Puglia offers a wide array of terroirs and micro-climates ideally suited to wine production (it also happens to produce 80% of Italy's olive oil). Puglia offers steep, forested hillsides, rolling hills of vineyards and grain, and flat plains of olive groves, interspersed with small, ancient villages with narrow winding streets that are almost painfully beautiful. The land that is now Puglia has been inhabited by humans for millennia; there are cave paintings and relics that have been found near Masseria Li Veli that date to 3000 BC. More recently, the land was divided between the Romans and Greeks; it is these two ancient cultures that we can thank for introducing viticulture to the region.

The flatter, hotter vineyards of Salento are perfectly suited to the production of Negroamaro. The most widely accepted etymology of the name is an amalgamation of the Latin, *niger*, and Greek, *mavros*, words for black – relating to the color of the grape's dark skin and pulp. Wines made from Negroamaro are elegant and complex with lush, ripe fruit and do not have an over-bearing tannin structure, though, as with most grapes, style can be quite wide ranging depending on winemaker and grower influence.

Masseria Li Veli was established at the end of the 19<sup>th</sup> Century by the Marquis Antonio de Viti de Marco, an influential economist from Lecce (one of those painfully beautiful towns we mentioned earlier). Sadly, as the years wore on the project began to fall into disrepair. New life was breathed into Li Veli in 1999 when the estate was purchased by the Falvo family, of the famed Avignonesi winery in Tuscany, with the intent of restoring it to serve as a model for improved vineyard management in the region, and to bring recognition to Pugliese winemaking. Brothers Edoardo and Alfredo Falvo are the current managers of the estate, and it is safe to say they have achieved their goal: Li Veli is currently one of the most respected producers in the region and has gained global recognition as well.



#### **Torrerose 2021** (regularly \$19)

One of the unfortunate myths that has come to dominate rosé wines, is that they don't age well. In fact, well-made rosés with a bit of age on them can offer a level of depth and interest that their freshly made counterparts can't claim. The softness and aromatics of the Negroamaro grape give this vintage of the Torrerosé a beautiful nose of strawberries and herbs which are followed on the palate and broadened with hints of fennel and a silky mouthfeel. The finish is mineral, long and with just a touch of salinity. Drink on its own or with a light dinner of grilled fish and summer vegetables.

#### **Primonero 2021** (regularly \$18)

After harvest, the grapes undergo a seven-day maceration on the skins, prior to fermentation in stainless steel vats; malolactic fermentation happens in stainless as well. The resulting wine spends six months in barrel and an additional three months in bottle prior to release. As with the Torrerosé, Negroamaro's aromatics play a starring role and are buoyed by ripe, red stone fruit and black berries; these elements are matched on the palate with notes of fennel and herbs. The tannin structure is soft and well-integrated. The finish belies the earthy minerality conveyed by the clay-rich soil in which the vines grow. Drink this with any manner of grilled meat or mushrooms. Unsurprisingly, it's also great with pasta dishes.