

2014 Le Pitre Salento Negroamaro product-pdf - Tuglie, Lecce, Apulia, Italy - Gold - Mundus Vini

Why We're Drinking It

If only a big name brand strategist could get their hands on Negroamaro, an ancient grape variety that has been essential to southern Italian winemakers for centuries. The name of this grape translates to black and bitter—a reference to the dark skin of this rugged grape and the tannic juice that flows from it. But just as Iceland (hides) a bevy of hot springs, warm-hearted citizens and incredible natural beauty, Negroamaro's name is only half right.

This example, from one of Puglia's most established wineries, shows Negroamaro's other side. Vinified in tank and for a modern palate, the Le Pitre Negroamaro received 93 points and an "Excellent, Highly Recommended" designation from the Ultimate Wine Challenge, which wrote: "Dried cranberries and baked raspberries mix with autumn leaf aromas in the nose. The flavors follow suit with flavors of berry ham, strawberry fruit leather, and cooked herbs, all while staying bright and fresh in the mouth. Excellent with all manner of pastas, this characterful red is also delicious sipped solo.

- The Mottura estate has been in the same family for four generations, and the original 19th century farmhouse still serves as Mottura's winery and cellar.
- Inside the Baroque-style manor house hides a state-of-the-art winery with modern temperature-controlled tanks and advanced wine stabilization technologies.
- Today brothers Pasquale and Antonio run the company with their respective adult daughters, Barbara and Marta.
- In the 1960s, Mottura became one of southern Italy's first wineries to estate bottle their wines.

Tasting Notes

A velvety, medium-bodied wine with blackberry, plum, currant, and herbs on the palate and smooth tanins on the finish.

VARIETAL

Red Blend

APPELLATION

Lecce, Apulia, Italy

ALCOHOL

14.50

SIZE

750ml

BLEND

Red Blend

The Story to Know

From the winery:

Since 1927, passion, expertise, ability and love for a very special terroir.

Established in 2005, the "Le Pitre" project aims to enhance the potential of these indigenous grapes by optimizing the marriage of terroir and varietal, using the latest field research to improve the wines' characteristics.

Each wine created through this project is a unique expression of its territory, having its own identity, history and personality, but the spirit and the purpose are common: they represent the best of Salento and communicate Mottura values and philosophy.

Perfect Pairings

Pair with a pasta dish with a rich red sauce or a savory rack of lamb.

Ratings

Reviews

In a Word, Delicious.

Fig jam, tobacco leaf and black cherry nose. A savory palate of blackberry, licorice, aniseed and cranberry, with juicy acidity. The long finish gives more of the savory fruit. A good medium for all palate types. Ready to drink. *93 Points - JZ Sept '18*