



2009 Negroamaro Rosato

Negroamaro Background

Negroamaro is the predominant red grape in Puglia, 'the heel of the boot', in southern Italy where it is thought to be native although it probably came from Greece. The name translates literally as 'black' and 'bitter' as the wine from the variety always shows a pronounced bitterness.

Negroamaro Winemaking Notes

100% de-stemmed and fermented in stainless steel tank without yeast addition. Fermentation typically goes for 20 days. The wine is then pressed and stored in old French barriques for a short period before bottling. Unusual for a rose, this wine went right through malolactic fermentation naturally. The wine is then cold stabilised and bottled after about 6 months in order to retain freshness and vibrancy.

Negroamaro Tasting Notes

The 2009 Negroamaro Rosato is the first rose style from Chalmers, our second experiment with the variety. It is a dynamic dry rosato showing pretty strawberry and cream aromas with juicy, savoury cranberry flavours on the palate and a textured finish.

Negroamaro Food Matching

A dry savoury rosato at only 11.5% it is a great summer wine. Put it with anything so long as there's a bunch of great people around the table on a sunny afternoon or a balmy evening.

Negroamaro Cellaring Notes

Drink now until 2013