



Palamà Arcangelo Negroamaro I.G.T.

(ark-AHN-geh-loh NAY-groh-ah-MAH-roh)

From larger-than-life winemaker Nini Palamà, comes this powerfully built, yet enchantingly elegant Negroamaro named for Nini's father and mentor, Arcangelo. This vibrant Negroamaro from Salento is at the cutting edge of Puglian winemaking today. Clean, yet not stripped of character, it boasts layered aromas of steeped spices. A fantastic value, we would humbly place this wine amongst the best, most expressive, fresh-style wines from anywhere.



LOCATION

Puglia, Italia.
(Town of Salento)
12 hectares. 81 meters.



SOIL

Medio i
mpasto.



ESTATE

Palamà.
(pah-lah-MAH)



VINE

Alberello. Spalliero.
4,500 vines per hectare.
1 bottle per plant average yield.



WINEMAKER

Nini Palamà.
(nee-NEE pah-lah-MAH)



VINIFICATION

Classic fermentation in concrete.



VARIETALS

100% Negroamaro.



BARREL

No barrel aging.



RESIDUAL SUGAR

0 grams per liter.



MATURATION

3 months in the bottle.



ACIDITY

5.0 grams per liter.



VINTAGE PRODUCTION

3,500 cases.



ALCOHOL

12.5% by volume.



FOOD PAIRING

Seared Ahi tuna, Puttanesca pasta, and
grilled polenta with sun-dried tomatoes.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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