

Donna Marzia

Negroamaro

85% Negroamaro, 10% Malvasia Nera, 5% Cabernet Sauvignon

A 100-hectare estate named after the passionate and rebellious Countess Marzia Zecca, who lived during the 17th Century. She took her own life on the estate that now possesses her name.

Tasting Notes:

This native grape variety serves as the base of all Pugliese red wines. Produced from the eponymously named vineyard, Donna Marzia Negroamaro possesses aromas of wild cherries and delicate florals. Ripe red fruit flavors create a pleasantly well-rounded palate with vigorous tannins on the finish.

Pair with red meats cooked in a variety of ways. Also try with a typical regional dish: orecchiette pasta sauteed with garlic, olive oil, and broccoli rabe.

Vineyards:

Region:	Salento, Puglia, Italy
Name:	Donna Marzia
Size:	13 hectares
Training Method:	Spurred cordon
Planting Density:	4,500-5,000 vines/hectare
Soil Composition:	Alluvial with pockets of limestone
Elevation:	50 meters
Practices:	Sustainable

Winemaking:

Harvest

Date:	Late September
Method:	Machine

Fermentation

Container:	Stainless steel tanks
Temperature:	25-28°C
Duration:	15 days
Maceration:	12 days with periodic pump overs and aerations
Malolactic:	Full

Aging:

Container/Cooperage:	Cement tanks
Duration:	12+ months

Technical Data:

Alcohol:	13.5%
pH:	3.70
Residual Sugar:	2.6 grams/liter
Acidity:	5.9 grams/liter
Dry Extract:	34.9 grams/liter

Production Quantity: 130,000 bottles



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