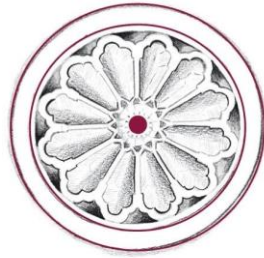




PALAZZO  
MALGARA  
NEGROAMARO



**Palazzo Malgara**  
**Negroamaro**  
PUGLIA (ITALY)

Palazzo Malgara was launched in 1990 by two renowned Italian winemakers who wanted to focus on producing beautiful southern Italian wines using native grape varieties. Their goal was to create highly regarded wines that reflected the characteristics of the area. Thanks to modern technology, they have been able to continue producing wines and now have gained a global following for their products.

**Grapes:** Negroamaro

**Viticulture:** 50% aged in oak barrels

**Alcohol:** 13.5% vol.

**Appearance:** Ruby red in color

**Palate:** Dark plums, herbs, silky texture with subtle rustic earth undertones



**Puglia Wine Region of Italy**

**Climate:** This region of Italy tends to be very warm & dry as it is located in the southernmost part of Italy (the 'heel' along the 'boot' of Italy) on the Salento peninsula.

It is bordered by the Adriatic Sea (to the East), the Ionian Sea (to the Southeast), and the Gulf of Taranto (to the South). This region tends to be very dry & its geography is mostly low-lying hills or plains.

The most common varieties grown in this region of Italy are: negroamaro, uva di troia, and primitivo. All three have very juicy with old-world rustic yet fruit-forward flavors.

**Malvasia Nera** is a grape normally used in producing white wines, and is widely used as a blending grape throughout Italy. It is prized for its aromatic qualities & dark color. **Negroamaro** is almost exclusively grown on the Salento peninsula & tends to be very rustic and earthy in flavor. **Primitivo** is very fruit-forward in flavor that tends to have plum & spice flavors attributed to it.