Vigneti del Salento,
`I Muri` Negroamaro 2025
Puglia, Italy



Grape Varieties	**100% Negroamaro**
Winemaker	**Danilo Gizzi**
Closure	**Agglomerated Cork**
ABV	**14.5%**
Bottle Sizes	**75cl**
Notes	**Vegetarian, Vegan**

PRODUCER
Vigneti del Salento, is part of the Fantini group, founded by Valentino Sciotti in 1994 to produce top-quality wine from Abruzzo and (later) southern Italy as a whole. These Puglian wines are made at two wineries in the province of Taranto, on the western flank of Salento, by resident winemaker Danilo Gizzi and consultant winemaker Filippo Baccalaro. Filippo, a native of Piemonte, has been working in Puglia for almost two decades. He was originally attracted to the region by the rich, ripe flavours of the grapes that grow there. Filippo consistently aims to capture these flavours with minimal use of technology but a lot of know-how. The resulting wines are expressive of their site yet also carry the style of Fantini's other exceptional wines.

VINEYARDS
The vineyards are mostly situated in the communes of Manduria and Sava and are owned by growers with whom Filippo has been working for many years. Production is lower than its potential, which ensures the best quality grapes are selected. The red soils are calcareous clay and rich in iron, minerals and nutrients. 80% of the grapes come from old bush vines and the rest from trained vines that are at least 20 years old.

VINTAGE
The 2025 vintage was marked by a notably hot and dry summer. Fortunately, a wetter winter and spring provided a boost to soil water reserves so the vines were able to develop healthily throughout the drier summer months. Cooling breezes from the Mediterranean provided some relief from higher temperatures. Harvest came early due to these conditions.

VINIFICATION
The grapes were gently pressed and cooled to 10°C for a maceration period with regular pumping over. Yeasts were added to start fermentation, which took place in stainless-steel tanks under temperature-controlled conditions of up to 20°C. The wine was then aged in used American and French oak for 5-6 months before bottling.

TASTING NOTES
This Negroamaro is ruby red in colour with purple hues. The aromas are intense with notes of blackberries and blackcurrants. It is medium bodied and velvety, with good balance and savoury notes on the finish.