

# LUPO MERAVIGLIA



## SALENTO: THE SUN, THE SEA AND THE WIND

The Salento wine region sits on the sun-kissed peninsula on the back-side of Italy's heel. This subregion of Puglia boasts a mild climate in winter and warm in summer, bathed by two seas, the Adriatic Sea to the east and the Ionian Sea to the west. The name of this area is Salentu - lu Sule, lu Mare, Iento ("Salento, The Sun, The Sea, The Wind") and describes this harmonious combination that creates this grape growing region.



Puglia, Italy

## "SALASSO" METHOD

Vinification consists of the extraction from the skins (the famous "Salasso" or "Bleeding" technique). This traditional winemaking method still used today in Salento leads to a concentration of the extracted substances, resulting in a deeper color and more intense fruit-forward aromas.

Negroamaro, Aglianico, and Primitivo are the three most common grapes used in red wines from Salento. Negroamaro is the predominant variety, contributing structure and body, while Aglianico adds tannins and acidity. Primitivo, which is also known as Zinfandel in California, rounds out the blend with its signature jammy fruitiness.

## TRE DI TRE WINE

**VARIETALS:** Negroamaro, Aglianico and Primitivo

**AGING:** Aged in new French Allier and Tronçais barrels for one year, adding further complexity and depth of flavor to the wine.

**PAIR WITH:** Hearty dishes, such as grilled meats or pasta with a robust tomato sauce. It can also be enjoyed on its own, making it a versatile wine.

