



## Vias Imports Ltd.

We Import Passion

### TENUTA LE QUERCE

**Owner:** Leonardo Pietrafesa

**Wine Maker:** Prof. Leonardo Valenti

**Web Site:** [www.tenutalequerce.com](http://www.tenutalequerce.com)



### TAMURRO NERO

**Type:** Red

**Region:** Basilicata

**Appellation:** IGT Basilicata

**Grape Varietal:** 100% Tammuro

**Vineyard Location:** Pietragalla and Barile (near Potenza)

**Orientation:** South

**Altitude:** 1350 ft

**Vine training:** bush-trained and spur-pruned

**Soil:** Sandy-mixed soil - calcareous- Volcanic

**Vinification:** Total alcoholic fermentation at controlled temperature. Maceration on the skin for 40 days. Malolactic fermentation is carried out in barrique for 20 days.

**Ageing Process:** 16 months in small oak barrels.

**Alcohol Content:** 14%

**Suggested serving temperature:** 65 F

**Production:** 5,000 bottles

**Tasting notes:** Dark ruby red with a thick consistency on the glass. Intense and lasting on the nose with dry, herbaceous aromas, liquorice and spiced notes. Great structure characterized by a good sweetness that complements the high acidity and the tannins that are elegant, yet ripe and powerful. It pairs beautifully with soft, rich cheeses, game and grilled meat, wine-based desserts and dark chocolate. This wine has great ageing potential, it shows beautifully now but it will also reward a few year's of cellaring.

**Other Information:** "Tamurro" is an almost-extinct native grape varietal, once grown in the vineyards around Pietragalla (PZ), about 30 km far from Barile. The staff at Tenuta Le Querce, led by Leonardo Valenti, professor of oenology at the University of Milan, after a series of expeditions to the fields around Barile, where the only existing varietal is Aglianico, discovered a vine whose grapes immediately showed different characteristics. After extensive analysis, it turned out that it was indeed a native vine that has been grown for centuries only and exclusively in that area and called by local growers "col' tamurr". The vine was first introduced in the area in 1300-1500 at the request of Duke Filiberto of Savoy who then ruled the region of Vulture and who could not bear the high alcohol content of Aglianico.