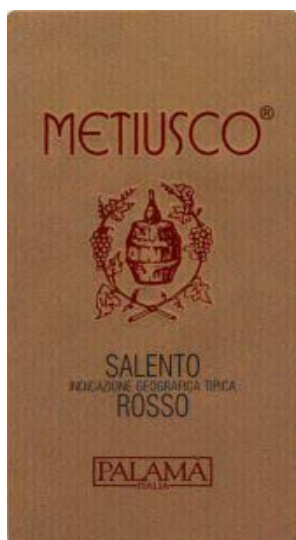


"METIUSCO" SALENTO ROSSO, IGT, 2007

Azienda Vinicola Palama'



Palama', a family operation, is located on the heel of the Italian "boot," an area known as Salento in the Puglia (Apulia) region. Here the weather tends to be hot and dry, contributing to the characteristic rich, "cooked" quality often found in these wines.

Metiusco Rosso is made with 50% Negroamaro, and 20% Malvasia Nera -- the two main components of the region's most famous red, Salice Salentino -- plus 25% Montepulciano and 5% Primitivo. The wine never touches wood, (the grapes having been fermented and aged in stainless steel to preserve their fruit), thereby demonstrating the quintessence of what Italy's southern grape varieties can do. We think of it as a true "Super Puglian".

Tasting notes: In the mouth, it is medium-bodied and quite complex: earthy, with suggestions of black cherries, raisins and plums, and a velvety finish.

Notable Award:

87 - Wine Enthusiast, March 2009

Region: Puglia

Classification: Salento IGT

Area of Production: Salentino

Grape Varieties: 50% Negroamaro, 20% Malvasia Nera, 25% Montepulciano, 5% Primitivo

Soil: Clayey

Average Age of Vines: 30 years

Trellising System: Alberello

Production per Acre: 3.12 tons

Vinification Technique: Stainless Steel

Maturation: Stainless Steel

Residual Sugar: 3.20 g/l

Total Acidity: 5.80 g/l

PH: 3.60

Alcohol: 14%

Total Cases Produced: 1,916