

FELLINE ANARKOS ROSSO PUGLIA IGP 2015



Wine Introduction

The name "Anarkos" stems from the Greek "αναρχος" meaning "without rulers", so named as this revolutionary wine speaks of Puglian pride with its fruit and its richness, and is the testament to the redemption of the reputation of Puglia's ancient viticulture in a region becoming increasingly sensitive to issues of land protection and typicity. To this end, 60% Negroamaro, 30% Primitivo, and 10% Malvasia Nera, grapes typical of the region, are used in this blend. This wine serves as a manifesto for the appreciation and protection of Puglia and its viticulture.

Tasting Notes

This richly cherry-coloured wine has intense and persistent fruity aromas, primarily of cherry and wild berries. The power of the fruit is balanced nicely on the palate by mature, rounded tannins and a full body. It is a balanced, smooth wine that goes well with all dishes.

Winemaker Vinification Notes

After destemming of the grapes, the grapes are crushed and the wine fermented and macerated at a temperature of 25-27°C, and aged in stainless steel.

Wine Information

Country:	Italy
Region:	Puglia
Winemaker:	Gregory Perucci
Grape:	60% Negroamaro, 30% Primitivo, 10% Malvasia Nera
Alcohol:	13.0%
Total Acidity:	5.20g/L
pH:	3.60
Closure:	Cork
Bottle Size:	75cl
Case Size:	6 Bottles per pack