

RINOMATA CANTINA  
TOMBACCO



**AZZURRA**  
ROSSO I.G.T. PUGLIA

## THE SIMPLICITY OF THE APULIAN TRADITION

A journey, a gesture, a run among the rows, have transformed an instant into an inspiration for the creation of a red with character, intense and lively, just like a child. Together with the caress of the red, fragrant bunches that Azzurra, a daughter who is proud and loves life, made in the lands of Puglia I.G.T. they become the symbol of this wine, one tried and tested over a long time. We have put patience and loving care into finding the special balance between Primitivo and Negroamaro, which gives this Rosso I.G.T. Puglia a full-bodied and fragrant character, a wealth of truly surprising organoleptic nuances. The Rosso I.G.T. Puglia Azzurra is an important wine, with an alcohol content of 16° which recounts all the complexity and nuances of the territory from where it derives. Sunny and arid lands, windswept and perfumed by the salty air that surrounds the whole region, lands that know how to ripen proud and intense vines, with their rich colour and aromas.

That's where we want to bring you with our Rosso I.G.T. Puglia Azzurra, to get lost in the rows of ancient vines, to enjoy the sun and the wind leading you on a journey to discover the taste, through an imaginary thread in the hands of the young Azzurra. The same copper wire that you find in our label, a thread to follow and get pleasantly lost in a labyrinth of flavours.

# RINOMATA CANTINA TOMBACCO



*A wine that bears  
the name of a child  
and like her, gets  
lost in the beauty of  
the land from which  
it originates. Rosso  
I.G.T. Puglia Azzurra  
is decisive, free  
and proud.*



2019  
Concours Mundus  
Vini Meiningen  
GOLD MEDAL



2019  
Berliner Wein  
Trophy  
GOLD MEDAL



2019  
International Wine &  
Spirit Competition (IWSC)  
BRONZE MEDAL



2019  
International Wine  
Challenge (IWC)  
SILVER MEDAL



2019  
Sommelier Wine  
Awards  
COMMENDED



2019  
Luca Maroni  
98 POINTS

**AZZURRA**  
**ROSSO I.G.T. PUGLIA**

# AZZURRA ROSSO I.G.T. PUGLIA

*A free, proud blend; a journey through the flavours and aromas of a land full of character, like the little girl to whom this wine is dedicated.*

## **Name and Denomination**

Rosso I.G.T. Puglia

## **Grape variety**

80-90% Primitivo; 10-20% Negroamaro

## **Origin**

Puglia region

## **Winemaking**

daily pumping over for the first week of fermentation then pumping every 2 days for the following week. The fermentation temperature is set between 24°C and 28°C. Once the alcoholic fermentation is over, the racking and soft pressing of the skins is carried out, the best conditions are set for the start of malo-lactic fermentation and, once this is completed, 2 or 3 rackings are carried out before we start to refine our Rosso Puglia IGT. Two types of wood are used, the 500-litre tonneau and the 6,000-litre large barrel. Once the refining in wood is finished, the wine is ready for bottling.

## **Storage and ageing**

at a temperature of around 12-14°C in a cool, dry place; this is a wine which, if well-kept can last over 4 years.

## **Colour**

deep ruby red, with elegant garnet hues.

## **Bouquet**

this wine has very fine, intense and persistent well-marked aromas, with an ample bouquet that ranges from fruity notes, especially the morello

cherry and blackberry, to the fresh spicy notes typical of southern wines, such as rosemary and pepper, with a closure of tertiary or ageing scents where chocolate and light vanilla reign.

## **Flavour**

at first it presents as robust thanks to the passage in barrique, but at the same time enveloping and warm for its 16°. The tannin, attenuated by the presence of alcohol and glycerine is felt but it's veiled. The final notes are full and round. Excellent aftertaste with hints of morello cherry and plum.

## **Alcohol content**

16% vol.

## **Optimal serving temperature**

16-18°C

## **Gastronomic matches**

matches meat based dishes, roasts, stews made with best cuts. Mature cheeses.