



PIRRO VARONE • Salento IGT Negroamaro "Terre Nere" 2007

POWER AND APPEAL GO HAND IN HAND

The stand-out qualities of Terre Nere 2007, a red from the dynamic, recently established winery in the sun-kissed countryside near the Ionian Sea



Manduria, in the heart of Puglia's Salento peninsula, is the home of Pirro Varone as the winery awaits completion of the new cellar at nearby Sorani, where the 14 hectares of vines stand. Part of the estate has red earth and there is another area of deep alluvial soil resting on clay and tuffaceous rock. The earth here is dark gray or even black, hence the name chosen for Pirro Varone's 2007 Negroamaro Terre Nere (Black Lands). Sadly, only 15,000 units of this superlative red went into bottle but the price tag is attractively modest. It's worth contacting the cellar directly to get hold of

some. The estate was set up by Maria Antonietta Occhinero and her husband Piero Ribezzo in 1999, when they reorganized vineyards and winery for organic production, but the negroamaro vines, planted 30 years ago, were already producing excellent grapes when they started out. The Terre Nere 2007 that impressed our panel is satisfyingly dark in hue and warm on the palate, despite only 13% vol. alcohol, proffering deliciously fresh red fruits aromatics. A red that manages to combine appeal and approachability with enough muscle to complement the robust fare of the Puglian countryside.

THE WINERY

The youthful and very dynamic Pirro Varone operation owned by the Occhineri family extends over about 13 hectares in the Surani district. Grapes grown include negroamaro and Puglian natives malvasia and primitivo, as well as the more recently planted fiano minutolo, a variety that the ancient Romans planted. Pirro Varone's bush-trained vines are organically cultivated and the grapes are picked by hand with rigorous bunch selection. The estate also produces excellent extra virgin olive oil.



INFO:
PIRRO VARONE

CONTACT:
info@pirrovarone.com
www.pirrovarone.com

GETTING THERE!

[Google map](#)
[coordinates](#)



The grapes grow on volcanic soil that has never seen chemicals of any kind

DID YOU KNOW?

Pirro Varone was a 16th-century Jewish nobleman from Manduria who converted to Christianity and became a generous benefactor of the cathedral and other local churches.

IN A NUTSHELL

MATCH WITH...

- Risotto with sausage
- Oven-roast veal
- Moderately mature
- cheeses

GLASS

Stem glass six cm at rim



APPEARANCE

Lustrous, inky dark ruby red

NOSE

Liqueur cherries, blueberries, cocoa, leather

PALATE

Warm, liqueur cherries, restrained extract, ending fresh