

# **Italian Wines in the World: Apollonio's Terragnolo Negroamaro**

scritto da Giovanna Romeo | 18 Marzo 2022



The Renaissance of a winey Puglia passes through Negroamaro, variety with red berry known with one of the most disparate names but all ascribable to its dark impenetrable color and to its rather bitter taste. A taste which is unmistakable and that finds a true turn of big harmony in a pure vinification, a tannic plot that embraces the purification in the barrel, a moderated élevage for an interpretation that measures itself with the territoriality in a – truest than ever – intimacy. To lead the rescue of such tradition, the Apollonio company has been present influentially in a contest that looks at the opportunity to discuss a valid confrontation between natives and consumers.

Old vineyards, calcareous middle dough soils create the plot of a beautiful structural largeness, as it is also beautiful both the taste's stamp and the harmony between parts.

A wine glass that overlooks the taste with simplicity to find itself various in its expressive reading: winey, fruity, balsamic, soft, ancestral. It does not give compliments, but a sincere transparency that resound like a certainty: it belongs to a silent Salento, keeper of the tradition and of the typical.

Perfect with one of the many regional meals: paste ripiene, sauce polpetta, stracotte.

## **Company Profile**

This is a story of land and passion, that of the Apollonio family; inextricably linked to the destiny of a winery by the same name and that today exports its wines to over 30 different countries around the world. It continues to produce wine using the same methods dear to its founders, while applying the most advanced technologies through the optimization of their production process, down to the marketing of its labels. The Apollonio winery's history took root in 1870. Since then, particular attention has been paid

to the valorization of Salento's main grape varieties (mainly Negroamaro and Primitivo, but also Malvasia nera, Susumaniello, Bianco d'Alessano), to the careful selection of the types of wood used for the long ageing processes and to the strong link with the territory which has always been the champion of quality production.

**APOLLONIO CASA VINICOLA SRL**

*VIA SAN PIETRO IN LAMA, 7  
MONTERONI DI LECCE, LE 73047 IT*  
info@apolloniovini.it  
[www.apolloniovini.it](http://www.apolloniovini.it)