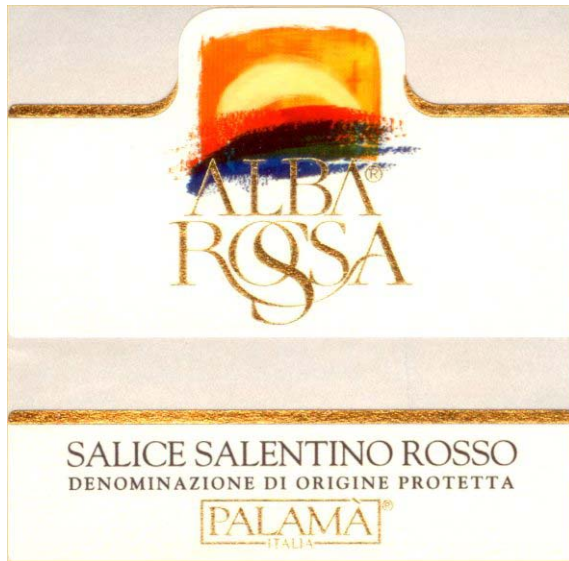


"ALBAROSSA," SALICE SALENTINO ROSSO, DOP, 2008

Denominazione di Origine Protetta
Azienda Vinicola Palama'



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

This is a big, fat, funky red, made with 80% Negroamaro, 20% Malvasia Nera. The wine has lots of chunky, mouth-filling flavors of pomegranates, dark plums, raisins and bananas. All set off against a heavy earthy background that, together, make this a really interesting wine -- far more complex for the money than you would ever expect to.

Region: Puglia

Classification: Salice Salentino DOC

Area of Production: Salentino

Grape Varieties: 80% Negroamaro,
20% Malvasia Nera

Soil: Clayey, chalky, minerally

Average Age of Vines: 30 years

Trellising System: Alberello

Production per Acre: 4.02 to 4.46 tons

Vinification Technique: Stainless Steel

Maturation: Slovenian oak for 6 months

Total Acidity: 5.85 g/l

Residual Sugar: 2.80 g/l

PH: 3.61

Alcohol: 13.05%

Total Cases Produced: 3,330