

Tuscan VINEYARD Imports

cantine
amastuola



Cantine Amastuola- Calaprice

Imported by: Carlotta Scotti Pignato - Tuscan Vineyard Imports
8305 Office Park Drive - A / Douglasville, Georgia 30134 / 404-386-6065
Carlotta@tuscanvineyardimports.com

Cantine Amastuola: Calaprice

Amastuola Vineyard is a unique example of the possible harmony between production and aesthetics based on the design by the well-known landscape architect Fernando Caruncho. The vineyard, with its extension of more than 100 hectares of entirely organic farming, is situated in the heart of the Mediterranean region, in Puglia (Italy), on a 210 meter plateau, where the microclimate favors organic farming and the soil's precious minerals and nutrients gives the wine a very special aroma. Our wines combine the power and strength of those typically found in coastal regions, but with the scents of typical country wineries. Producing organic wine means that we adopt

a production philosophy based around a fusion of the territory and nature, while supporting the reduction of the use of chemicals (fertilizers and pesticides) and sulfites, embracing precision farming practices and biological cultivation techniques to prevent parasitic infection through natural methods.

web site:[http://
www.amastuola.it/](http://www.amastuola.it/)

Calaprice, 2016 Sav Blanc,
Chardonnay & Fiano,
Production 60,000 Bottles

Pale straw color with green reflections. Nose is bold with intriguing fruity notes of golden apple, crabapple and citrus peel.

.750ml

NOTES:

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Cantine Amastuola- Bianco Salento

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Cantine Amastuola: Bianco Salento

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Pale straw yellow in color with luminous green reflections. Nose is delicately aromatic and captivating with light floral notes of acacia and rosewood with notes of pear, citrus and aromatic wild herbs. Fresh and easy to drink with vivacious acidity and sapidity. Citrus and floral finish is very pleasing.

.750ml

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Bianco Salento, 2016 Fiano & Malvasia
Production 60,000 Bottles

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Cantine Amastuola- Ondarosa Rose'

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Cantine Amastuola: Ondarosa Rose'

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Ondarosa Rose', 2016
Aglianico **Production 60,000**
Bottles

Deep rose' color. Fine fruity notes of raspberry, cherry as well as floral notes of oleander and rose enriched by aromatic herbs. Palate is focused, balanced with sapidity and the right amount of body and acidity.

.750ml

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Cantine Amastuola- Capocanale

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Cantine Amastuola: Capocanale

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Capocanale, 2015 Merlot
Production 60,000 Bottles

Rich and intense ruby red color with purple reflections. The nose expresses black fruit and herbaceous nuances with delicate balsamic and spice notes. On entry palate is fruity and round, leaving space for a vein of racy acidity, well defined and balanced, supported by a very fine tannic texture. The aromatic finish completes the fruity and herbaceous profile with intriguing chocolate notes.

.750ml

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Cantine Amastuola- Vignatorta

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Cantine Amastuola: Vignatorta

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Vignatorta, 2015 Sryah &
Primitivo **Production 60,000**
Bottles

Rich and intense ruby red color with violet reflections. On the nose there is blackberry, prune, wild cherry, with undertones of light sweet spice e floral notes of iris. On the palate it enters very fresh and dynamic, developed by an elegant structure and balanced with very fine tannins and acidity that sustain a long finish that is fruit with integrated spicy notes.

.750ml

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Cantine Amastuola- Primitivo

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Deep, luminous ruby red. Nose is typical of varietal with notes of prune, maraschino cherry, minerals and hint of cinnamon. The palate is dense but fine, rich and balanced with notes of small wild berries and spice on the finish.

.750ml

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Primitivo, 2014 Primitivo
Production 60,000 Bottles

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Cantine Amastuola- Aglianico

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Cantine Amastuola: Aglianico

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Aglianico, 2014 Aglianico
Production 60,000 Bottles

Ruby red color is intense and luminous. Nose is intense with balsamic and tertiary aromas of spices: black pepper, nutmeg united by toasty notes. Warm and approachable palate is well balanced, decisively tannic with dense, dry,, mature tannins. Velvety round palate with a bold, persistent finish. Aftertaste of spice and balsamic notes.

.750ml

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Cantine Amastuola- Onda Del tempo

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Cantine Amastuola: Onda Del Tempo

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Onda Del Tempo, 2014
Primitivo, Aglianico, Cabernet
Sauv. & Merlot **Production**
60,000 Bottles

Intense ruby with array of color selections. Nose is interwoven with jam of small red and black fruit, marasca cherry, wild berries, cinnamon, tobacco and dark chocolate. Dry on the palate with firm elegant tannins acquired by aging in wood. Minerality and sapidity render it very drinkable and persistent with aftertaste of spices and minerals.

.750ml

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Cantine Amastuola- Centosassi

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Cantine Amastuola: Centosassi

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Centosassi, 2014 Primitivo
Production 60,000 Bottles

Deep and luminous ruby red color with purple reflections. Intense fruity nose typical of Primitivo with notes of wild cherry, violets and small wild berries that harmoniously blend with marine and mineral aromas, unique to the terroir of Amastuola.

.750ml

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