
MASSERIA FURFANTE BOMBINO NERO



Region: Puglia, Italy

Appellation: Puglia IGT

Grapes: Bombino Nero

Farming: Integrated Pest Management

Age of vines: Vineyards were planted between 1980 and 1990

Altitude & Soil Type: 275 M, limestone of marine origin

Typical Harvest Time: First week of October

Maceration & Fermentation: 16-24 hours maceration, controlled low temperature fermentation in stainless steel using selected yeasts

Aging: Aged in concrete for three months

Finishing: Fined with potato and carbon

Production: 120,000 bottles annually

Notes from Oliver:

Masseria Furfante is a second label produced by Rivera, a family-owned winery in northern Puglia, near the city of Andria and the remarkable Schwabian castle called Castel del Monte. While the Rivera family has only been bottling since the 1950's, they've been practicing viticulture in the region since the 18th century, their estate has existed since at least the 12th.

According to Ian D'Agata's *Native Wine Grapes of Italy*, there is no relation between Bombino Bianco and Bombino Nero. The grape is characterized by uneven ripening, a troublesome fault for red wine production, so it is used almost exclusively for making rosato. The result is juicy, with notes of ripe strawberries and watermelon, sage and wildflowers. Pairs beautifully with seafood and grilled meat dishes.