



Winemaker: Nini and Michele Palamà
Generation: 3rd and 4th

PALAMÀ



Arcangelo Salice Salentino DOC

Since 1936, the Palamà family has been making wine on their small estate in the warm climes of Italy's deep south, in Puglia. This unoaked red is expressive, rich, and earthy on the palate, with an elegance that comes only from small productions and expert craftsmanship. With aromas of steeped plums, blackberry confit, cracked pepper and cinnamon, it is a fascinating, delicious experience.

WINEMAKER BIOGRAPHY

Surrounded by three seas, father and son Nini and Michele work side by side on the Salento Peninsula, the sun-drenched heel of the Italian boot. As they could achieve ripe fruit in their sleep, the family's real artform lies in control – watching, waiting, and harvesting before grapes overripen, allowing them instead to showcase Puglia's spectacular terroir.

ENOLOGIST

Teodosio d'Apolito



TASTING NOTES

Color Ruby red, with violet undertones
Nose Dark plum, violets, and red earth
Palate Dark fruit and terroir-driven, medium-light body
Finish Clean, with faraway, dusty tannins



VINEYARD & VINIFICATION

Vineyard Location	Salice Salentino DOC, Puglia
Vineyard Size	2 ha
Varietals List	100% Negroamaro
Farming Practices	Sustainably farmed; dry-farmed; grapes picked by hand
Elevation	120 m
Soils	Medio impasto (clay) and terra rosa
Maturation Summary	Bottled for 3 months
Alcohol	13.0 %
Acidity	6 g/liter
Residual Sugar	5 g/liter
Annual Production	18,000 bottles



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REGION

PUGLIA

The famous heel of the Italian boot, Puglia has a wine history dating back over 2000 years, when the Greeks first arrived on the scene. Surrounded by 3 seas (Adriatic, Mediterranean and Ionic), there are over 800 kilometers of coastline, and their marine breezes are critical for viticulture in this hot and arid location. Puglia's winemaking zones correspond directly to its provinces: Foggia in the north, Bari and Taranto in the middle, and Brindisi and Lecce to the south. While olive groves are omnipresent (the region is responsible for almost half of Italy's total olive oil production), Puglia's provinces diverge when it comes to wines.

Beyond their history and geography, the delineation between north and south can be observed directly in their wine varietals. The upper extremity of Puglia shares the same latitude as Rome, and that area produces grapes (ie Montepulciano and Sangiovese) more commonly seen in Abruzzo or Tuscany. The south, on the other hand, is a world all its own, with a separate culture (including a Greek-influenced dialect), and varietals exclusive to those latitudes – most notably the thick-skinned Negroamaro and Primitivo.

Over the past few decades - and following a postwar period that saw a marked decline in quality winemaking - Puglia has gone through some major changes thanks to investments by the EU, a generation of conscientious producers, and a host of new regulations. Once focused only on quantity, the region now has winemakers bent on showcasing the unique terroir of Puglia, including the peninsula's fascinating terra rosa soils. While it remains Italy's largest volume producer of wine grapes (with less than 10% finished in the bottle) fresh investments from influential producers and a new generation of young, artisanal winemakers have helped boost Puglia out of Europe's cellar and into the global spotlight.

SALICE SALENTINO DOC

While rosati and Riservas occasionally make an appearance, the signature wine of this DOC is Salice Salentino. Often blended with 20-25% Malvasia Nera, the driving force behind this renowned red is Negroamaro. While the name is often mistranslated as 'black and bitter' (amaro means bitter in Italian), 'Negroamaro' actually stems from a pair of ancient Latin and Greek words combined: niger + mar. So, more accurately, the translation is 'black and black'. With its plush, plummy fruit and modest acidity, Salice Salentino naturally tends toward soft tannins, with deep flavors of sweet berry and earthy tobacco. In addition, the thick skins of Negroamaro are particularly rich in polyphenols like resveratrol. Not an overly abundant varietal, Negroamaro is well-suited to the low, arberello training used by most producers to help shade fruit from the hottest part of the day.

Located south of Brindisi on the narrow Salento Peninsula, the Salice DOC is land-locked but enjoys constant, cooling breezes from the nearby Adriatic and Ionian seas. Residents often speak fondly of their '4 winds': First, there is the Tramontana, a fresh, cool wind that blows all the way down Italy's Adriatic coastline from the Alps. Next, there is the Sirocco, a warm, humid wind which originates in North Africa, causing storms in the Mediterranean and depositing layers of red Sahara sand on just about everything as it blows through! In addition, there are the Ponente, a warm dry wind hailing from the west and the Levante which blows occasionally from the east. Vines, of course, benefit greatly from all these constant, moist, maritime breezes, as do the abundance of olive groves in this region.

PALAMÀ

A winemaking family of ancient Greek origins, the Palamà's are also beloved and accomplished restaurateurs, icons in their hometown of Curtofiano, just south of Lecce. For 70 years, they only sold their wines in their own restaurant – until Small Vineyards came knocking at the door. Today, the winemakers are Nini Palamà - son of Arcangelo, and a gregarious, larger than life character – and his son, Michele. Every year, even coming from one of Italy's warmest climates, their wines provide a study in poise and restraint. With a backbone of Negroamaro and Primitivo, they are of course full-bodied, intense and unctuous, but thanks to a watchful eye, the wines are never overripe, with low alcohol (for the region) and carefully measured tannins. In many ways, the wines of Palamà capture the power of Italy's south, together with the elegance of the north.

Centered on the Salento Peninsula, Nini's 18 hectares of vines lie less than 1 hour from 3 different seas (the Adriatic, Ionic and Mediterranean), and the lifestyle is warm and relaxed. A far throw from places like Tuscany and Piedmont, Puglia is home to fishing villages, Greek ruins, and azure waters as far as the eye can see. All around are sub-tropical flora such as cacti, fig and persimmon trees, and the local, agro dolce cuisine reflects the multi-cultural (including Spanish and Phoenician) origins of this slow-paced paradise. Food pairings need not be complicated. Together with one of their wines, for example, something as simple as an oil-cured olive or sundried tomato can awaken the palate and make it sing! In addition, one thing we love about Palamà's reds is their ability to pair as readily with seafood as with meat. In a maritime community such as theirs, it's just as common to see Negroamaro paired with octopus or scampi as with pizza, or Primitivo served with char-grilled tuna over lamb.