



## Farmers of Wine Red Blend made with organic grapes

In an industrialized world where family farms are disappearing from the landscape, Farmers of Wine is a visionary project created to sustain local farming, family viticulture and wines which reflect a local identity. Our certified organic grapes are grown by authentic Italian farmers who use the traditional methods that have been handed down from generation to generation in their families. Farmers of Wine is a celebration of these extraordinary individuals and is dedicated to ensuring the role they play in shaping local culture and the wines they craft do not disappear from the land they care for.



### Wine Notes

A distinct note of cocoa powder leads a nose with hints of ripe fruit and scorched earth. The full bodied palate smacks of stewed plums and baked berry cobbler with hints of spice on the finish. Soft tannins provide structure. Approachably bold yet structured.

### Menu Pairings

Farmers of Wine Italian Red Blend pairs well with spicy dishes, as well as dishes with a touch of sweetness, such as barbecued ribs and chicken wings. A natural partner to steaks and burgers, its also great with antipasto, grilled peppers and eggplant, creamy chesses like brie and spicy sweet coconut curry dishes.

### Varietal Mix

50% Primitivo (Zinfandel)  
50% Negroamaro

### Area of Production

Salento (Puglia)

### Alcohol Content

13.5%

### Vinification

Cement and stainless steel tanks

### Aging

Cement and wood

### Serving Temperature

62 - 66° F



Farmers of Wine organic grapes are certified by ICEA (Environmental and Ethical Certification Institute). The ICEA certification ensures that the product carrying it was produced by a company that carries out their activities with respect for people and nature, and, defends worker dignity and consumer rights.