Fanòi Negroamaro

Fanòi is a Greek word. It refers to the great fires once lit on winter nights to thank the earth, to seek protection, to mark the turning of the seasons. They were peasant rituals, simple and profound, made of fire, silence, and community. Today, that memory lives on in a project that begins only when nature allows it.

Fanòi is not a standard label. It's an exception. A rare gesture, born from the availability of old-vine grapes—low-yielding, deeply concentrated. Only in certain vintages can we harvest enough to justify a wine outside the norm, crafted with care, without compromise, in extremely limited quantities.

Vinification and ageing are slow and measured. Time becomes the main ingredient. The result is two expressions that share the same spirit, told through different voices:
– The Primitivo is warm, enveloping, and sensual. It speaks of dark fruit, spice, and depth, but always with restraint, seeking balance over opulence.
– The Negroamaro is more austere, vertical, and saline. It moves slowly, like wines that don't try to win you over instantly, but leave a lasting impression. A dry, almost meditative red that tells the deeper story of Salento.

Fanòi is a tribute to our land and to time. A wine that doesn't shout, but stays. Like the fires of winter nights: they don't burn, they warm. And they keep glowing long after the flames have faded.



Technical Sheet

CLASSIFICATION
Salento IGP

GRAPE VARIETY
Negroamaro

TRAINING SYSTEM
Spurred cordon

HARVEST PERIOD
From late September to the first ten days of October

VINIFICATION
Fermentation occurs at controlled temperatures between 22–26°C, with a maceration period of 12–15 days. Daily délestage is carried out during the first 4–5 days, followed by gentle cap wetting.

AGEING
Once malolactic fermentation is complete, the wine is aged in barriques—an elegant blend of new, second-, and third-use French oak.

CELLARING POTENTIAL
Ready to drink, with significant ageing potential of no less than 10 years.

SERVING TEMPERATURE
18°C



Tasting Notes

COLOR
Deep ruby red with subtle garnet hues, a sign of concentration and aging.

NOSE
Intense and profound, with a layered aromatic profile: ripe black fruits, sour cherry jam, carob, sweet tobacco, incense, and oriental spices. Balsamic hints and a touch of graphite speak to the complexity shaped by time.

PALATE
Full-bodied, enveloping, powerful yet controlled. The tannins are dense but refined, well-integrated into the structure. Lively acidity balances the richness, leading to a long, austere yet vibrant finish. This is a Negroamaro that looks to the future—born from a strict selection of old vines and a vinification process designed to express depth and memory.

Food Pairings

Dense, structured, and built to age, Fanòi Negroamaro calls for important dishes—bold in flavor and rich in texture—able to enhance its power without overwhelming its finesse. Its breadth also makes it ideal for moments of quiet contemplation.

Perfect with roasted lamb, glazed short ribs, red wine stews, braised game, or mushroom-based dishes. Excellent with blue cheeses or well-aged hard cheeses.

In Salento cuisine,
it pairs beautifully with traditional dishes such as stewed horse meat, rabbit “alla pignata,” baked torcinelli, or offal cooked with onion and bay leaf. A rare wine that speaks only in the vintages when the land itself chooses to speak.