

# LUMINARIA



PUGLIA POP  
UNCONVENTIONAL STATE OF WINE

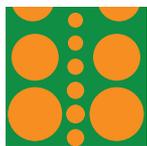


**Grape:** Primitivo is the most famous red grape variety from Puglia. Under the name of Zinfandel it is grown in the United States of America, especially in California, where it is one of the most widespread and appreciated red grape varieties. The name "primitivo" comes from the characteristic early ripening of the vine, compared to the other varieties. Among the main characteristics of Primitivo, first of all, it should be mentioned the large quantity of sugar contained in the berries which consequently will be able to produce wines with a high alcoholic strength, a combined peculiarity to a significant content of anthocyanins in the skins, substances that give color.

**Tasting:** Deep intense ruby red. Wide nuances of ripe fruit such as raspberry, black currant and aromas of plum and cherry intertwining with intriguing spicy notes of chocolate, coconut and coffee. The palate is rich and very concentrated with spicy and fruity notes, enhanced by a consistent presence of sweet tannins. Elegant and expressive, embellished with a gentle savory quirk. Smooth, dynamic, reactive aftertaste that reveals an intense and hedonistic finish. Ideally paired with red meats, grilled or with spiced sauces, braised meats and stews. First courses with meat sauces, aged cheese. Structure and roundness also make them an appreciable meditation wines.

**Winemaker's notes:** Fermented in steel in order to combine past and present. Fermentation takes place with a natural method, thanks to indigenous yeasts; maceration lasts from 3 to 5 weeks, depending on the vintage. The wine ages in clay amphora and then into 2.25 hectoliters oak barriques.

# RICCIO



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**Grape:** Verdeca, which owes its name to the greenish color of the berries, is considered indigenous to Puglia, in particular to the areas of the Itria Valley. Ripening is between September and October.

**Tasting:** Brightstraw yellow with peculiar greenish hues. The olfactory spectrum is characterized by evident fruity aromas of white fruits, green apple, medlar and pear, then a clear note of bergamot, lychees and pineapple. In the end a pleasant floral hint of elderberry and hawthorn. There is also a herbaceous note of rosemary and sage and a slightly almondy background. The taste is very delicate, elegant, soft, sweet and citrusy, with a lashing but well-balanced freshness and a mineral note. Nicely dynamic and juicy on the palat with a slightly savory finish. Pairing great with fish dishes, seafood and the typical raw dishes of Puglia, including dairy products and white meat.

**Winemaker's notes:** Fermentation happens in clay amphorae. During the alcoholic fermentation the grapes also undergo a short maceration on the skins, for the correct extraction of the organic compounds from the skins, fundamental both for the aromatic profile of the wines and for their refinement. The wine ages in the amphora for a total of 5 months.

# TRIGLIA



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**Grape:** The Negroamaro rosé is the wine that best represents the soul and identity of Puglia. This wine brings an incredible versatility in the glass and allows extremely balanced and interesting food and wine combinations.

**Tasting:** The colour is marked by a particular pomegranate pink color. Elegant scent with notes of ripe fruit such as cherry, strawberry, raspberry and pink grapefruit in a delicate floral frame of wild rose and red geranium on a balsamic background. In the mouth it is fresh, juicy and fruity, the pink fruit comes around by a long and fresh acidity, enhanced by a gentle savory flair. It seduces with its Mediterranean expression, modern, full, balanced, richly embroidered and graceful. Pervasive and gently bitter finish. To be paired with risotto, stewed fish, white meats, pizza margherita, cured meat and fresh cheeses.

**Winemaker's notes:** Fermentation happens in clay amphorae. During the alcoholic fermentation the grapes also undergo a short maceration on the skins, for the correct extraction of the organic compounds from the skins, fundamental both for the aromatic profile of the wines and for their refinement. The wine ages in the amphora for a total of 5 months.

# FICO



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**Grape:** Susumaniello, a native red grape variety of Puglia, grown mainly in the Salento area. It owes its curious name to the fact that the vine, especially in its first decade of life, is very productive, so much so that it is loaded in an almost disproportionate way with bunches of grapes, just like a “donkey”, a tireless worker in the countryside. Susumaniello is characterized by a small and round grape. In general, the smaller a red grape is, the greater its concentration of polyphenols and anthocyanins, so it is very colorful, and has a very low acidity and a high pH.

**Tasting:** Bright ruby red color, slightly tinged with purple. A clear, engaging bouquet of variegated aromas that unfolds fruit essences of blackberries, currants and strawberries; notes of plum and cherry; intertwining with aromatic herbs a touch of ebony and cocoa. On the palate it starts nicely fresh and pulpy, warm and deep, earthy and fascinating. Well-smoothed and persuasive tannins, exhibiting elegance, velvety, it offers an excellent structure for a distinctive, pounding, balanced and dynamic wine. Long and pleasant closure. To be paired with a plate of pasta with sauce, red and white meats and aged cheeses.

**Winemaker's notes:** Fermentation takes place with indigenous yeasts; maceration lasts from 3 to 5 weeks, depending on the the vintage. The wine ages in amphora to maintain its fruitiness, and then in 10-hectolitre oak barrels.