



# PUGLIA POP

UNCONVENTIONAL STATE OF WINE



# LUMINARIA

## PRIMITIVO DI MANDURIA

**VARIETALS:** Primitivo

**PRODUCTION AREA:** Manduria / Apulia / Italy

**AVERAGE OF THE VINES:** 60 years of age

**TRAINING:** Alberello, an Apulian ancient head-training system at a density of about 4000 vines per hectare.

**YIELD:** About 1 kg per vine.

**HARVESTING & WINEMAKING:** By hand into crates, starting the first week of September. The healthy ripe grapes are crushed in small containers at uniform and regulated temperature. Soaking on the skins for over a month with indigenous yeast. Maceration in stainless steel tanks.

**AGING:** Aged in steel tanks for four months followed by six months in medium-toast French and American oak barriques.

**TASTING NOTES:** Bright red with a tinge of mulberry colour. It has a complex and persistent aroma. On the nose it presents scents of cinnamon, tobacco, cocoa and coffee. Compact and jammy in the mouth with evident returns of fruit and a vanilla end in the finish.

**FOOD MATCHING:** Elaborated meat dishes, roasts, stewed meats and seasoned cheeses.



# FICO

## SUSUMANIELLO

**VARIETALS:** Susumaniello

**PRODUCTION AREA:** Salento / Apulia / Italy

**AVERAGE OF THE VINES:** 20 years of age

**TRAINING:** Guyot at a density of about 4500 vines per hectare.

**YIELD:** About 2 kgs per vine.

**HARVESTING & WINEMAKING:** By hand into crates, starting in the beginning of October.

The healthy ripe grapes are crushed in small containers at uniform and regulated temperature. Soaking on the skins for over a month with indigenous yeast. Maceration in stainless steel tanks.

**AGING:** Aged in steel tanks for four months followed by six months in medium-toast French and American oak barriques.

**TASTING NOTES:** Intense and elegant ruby red colour. The bouquet has an enchanting opening with notes of ripe fruits, raspberry and blueberry followed by licorice and an intriguing spiciness of aromatic herbs. The structure develops in a beautifully harmonious way. The taste is characterized by its typical balanced tannins and a surprising fullness, flavour and persistence.

**FOOD MATCHING:** Meat starters, games, BBQ and medium seasoned cheeses.



# RICCIO

## VERDECA

**VARIETALS:** Verdeca

**PRODUCTION AREA:** Martina Franca / Valle d'Itria / Italy

**AVERAGE OF THE VINES:** 10 years of age

**TRAINING:** Guyot at a density of about 4500 vines per hectare.

**YIELD:** About 2 kgs per vine.

**HARVESTING & WINEMAKING:** By hand into crates, starting in the end of September. Spontaneous fermentation lasting ten to fifteen days with indigenous yeast.

**AGING:** Aged in steel tanks for six months followed by three months in bottle before the release.

**TASTING NOTES:** Bright straw-yellow colour and extremely fine golden highlights. Intense, fruity and delicate on the nose, with flowers, green apple, pear, bergamot, giving way to a well balanced bouquet. On the palate is pleasantly fresh, mineral, savour and persistent.

**FOOD MATCHING:** Excellent with linguine with sea urchins. Esquisite in combination with fish main courses. Delicious with burrata and warm bread.





# TRIGLIA

## NEGROAMARO

**VARIETALS:** Negroamaro

**PRODUCTION AREA:** Salento / Apulia / Italy

**AVERAGE OF THE VINES:** 10 years of age

**TRAINING:** Guyot at a density of about 4500 vines per hectar.

**YELD:** About 2 kgs per vine.

**HARVESTING & WINEMAKING:** By hand into crates, starting in mid October. Grapes macerated for 12 hours. Spontaneous fermentation lasting ten to fifteen days with indigenous yeast.

**AGING:** Aged in steel tanks for six months followed by three months in bottle before the release.

**TASTING NOTES:** Soft pink rosè. Fresh and intense with pleasant floreal aromas of geranium and rose combined with delicate fruits bouquet like strawberry and pomegranate. Nice acidity and minerality.

**FOOD MATCHING:** Seafood, lobster, seared salmon, tuna or even duck or delicately cooked rare lamb.