



Negroamaro Curti Russi Salento IGP



Grapes > 100% Negroamaro

Region > The Salento area includes the Lecce, Brindisi and Taranto districts, Puglia

Harvest> Beginning of September

Age of wine> 15 - 20 years

Winemaking> Classic red wine process, with prolonged contact time between marc and must so that the skins can impart more colour to the wine. The marc is then separated from the liquid part (wine must). The fermentation is completed in stainless steel containers. In the last stage of fermentation the wine is separated from the sediment and stored in steel containers for around a year. Finally it is stabilized, filtered and bottled.

Tasting Notes> Deep red colour with hints of violet, balanced tannin and intense bouquet of berries.

Food Pairing> A noble accompaniment to roast meat, strong cheese, excellent with pasta and ragù.

Serving Temperature> 18-20° C

Primitivo del Salento IGP

Grapes > 100% Primitivo.

Region > Puglia

Winemaking> Once it has been fermented the wine is refined in barriques for 3-4 months. When the refining process is complete, the wine is filtered and bottled.

Tasting Notes> Deep red colour with hints of violet, balanced tannin and intense bouquet of jam and fruits.

Food Pairing> A noble accompaniment to roast meat, wild fowl and mature cheese.

Serving Temperature> 18-20° C





Puteus

Salice Salentino DOC



Grapes > 80% Negroamaro, 20% Malvasia Nera of Lecce

Region > The Salento area includes the towns of Salice Salentino, Veglie and Guagnano (Le), San Pancrazio Salentino and Sandonaci (Br); also some of the lands belonging to the towns of Campi Salentina (Le) and Cellino San Marco (Br), Puglia

Harvest> Mid-September

Winemaking> Classic red wine process, with prolonged contact time between marc and must to allow more coloured, aromatic and tannic substances to be extracted and to make sure the wine is well structured for ageing. The marc is then separated from the liquid part (wine must). This is rinsed with wine in stainless steel containers to complete the fermentation process. In the last stage of fermentation the wine is separated from the sediment and stored in steel containers for the first year. Subsequently it is aged in oak barrels. Finally it is stabilized, filtered and bottled.

Tasting Notes> Deep red colour with hints of violet, balanced tannin, strong spicy bouquet.

Food Pairing> Excellent paired with roast meat, wild fowl, spicy dishes and various types of cold meats and salami.

Sugar content> 2 gr/lt

Serving Temperature> 18-20° C

Alcohol Content> 13.5% vol