

# **PRODUCT FACT SHEETS**



AZIENDA AGRICOLA  
**VALLE DELL'ASSO**  
di LUIGI G. VALLONE



## PIROMAFO -

Name of Greek origin, literally “fire fighter”; the local population uses this word to indicate heat-refracting soil.

**Name:** IGT Salento Rosso

**Production zone:** Galatina

**Vineyard area:** 3 ha

**Average yearly production:** 30,000 bottles in best years

**Harvest:** first ten days of October;  
thinning out of bunches on reddening.

**Grapes:** Negramaro 100%

**Type of soil:** medium      **Exposure:** flat land

**Brief description of the vinification and refining process:**

selection of bunches at moment of harvest  
full red vinification at controlled temperature with selected yeasts  
15 days of fermentation with skins  
refining for 12 months in stainless steel vats, 8 months in large casks  
and 6 months in the bottle

**Date marketed:** January

**Alcoholic content:** 14.5% vol.

**Extract:** 37.9 g/l

**Acidity:** 5.2 g/l

**Eye, nose, and palate:**

“Wine of excellent extractive richness, pulpy, powerful, well-balanced in spiciness and well refined in clearness and richness of the aromas. Dense and invigorating, considering its excellent initial qualities. Great fruit maturity for a perfectly balanced acidity.” (tasting by Luca Maroni of 19/02/2002)

... great fruit, structured, long, balanced, mellow... (from a tasting by Daniel Thomasees of 14/12/2001)

**Suggested foods:** roasts, game, raw shellfish

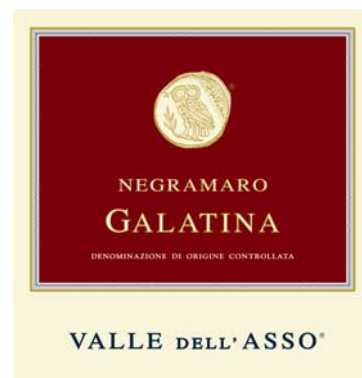
**Recommended temperature:** 20°



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## GALATINA NEGRAMARO

A study conducted by Prof. Di Stefano (Director of the Experimental Oenology Institute of Asti) on Negramaro wine revealed, in addition to its great antioxidant qualities, a strong presence of resveratrol (a powerful cardiotoxic), as well as a good presence of antiallergenic and antimutagenic substances, making it possible to consider the negramaro “a pharmacological product”.



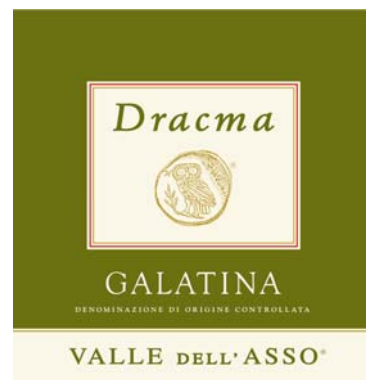
<b>Name:</b>	DOC Galatina Negramaro
<b>Production zone:</b>	Galatina district
<b>Vineyard area:</b>	1.5 ha
<b>Average yearly production:</b>	5,000 bottles
<b>Harvest</b>	first ten days of October
<b>Grapes:</b>	Negramaro 85% Montepulciano 15%
<b>Type of soil:</b>	medium
<b>Exposure:</b>	flat land
<b>Brief description of the vinification and refining process:</b>	selection of bunches at moment of harvest full red vinification at controlled temperature with selected yeasts 12 days of fermentation with skins refining for 10 months in stainless steel vats and 6 months in the bottle
<b>Date marketed:</b>	July
<b>Alcoholic content:</b>	13.5% vol.
<b>Extract:</b>	36 g/l
<b>Acidity:</b>	5.4 g/l
<b>Eye, nose, and palate:</b>	Well structured, good balance, long, of a deep garnet-red colour, spicy, of good alcoholic strength and aromatic integrity.
<b>Suggested foods:</b>	roast game
<b>Recommended temperature:</b>	20°



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## DRACMA

<b>Name:</b>	DOC Galatina
<b>Production zone:</b>	Galatina district
<b>Vineyard area:</b>	2 ha
<b>Average yearly production:</b>	5,000 bottles
<b>Harvest:</b>	second ten days of August
<b>Grapes:</b>	Chardonnay 100%
<b>Type of soil:</b>	medium
<b>Exposure:</b>	flat land
<b>Brief description of the vinification and refining process:</b>	grape-stalk removal and pressing at 15°, separation of the peels from must further lowering of the temperature at 8/10° to obtain, after 10 hours, a static transparency decant and start of the fermentation with selected yeasts and prosecution of the fermentation at controlled temperature refining for 4 months in barriques, 2 months in stainless steel vats and 2 months in the bottle
<b>Date marketed:</b>	April/May
<b>Alcoholic content:</b>	12,5% vol.
<b>Extract:</b>	25 g/l
<b>Acidity:</b>	5 g/l
<b>Eye, nose, and palate:</b>	Pale yellow colour, typical perfume of the chardonnay; the barrique exalts the taste of vanilla that makes it more spicy; to the taste soft and justly vinegary.
<b>Suggested foods:</b>	base dishes of fish
<b>Recommended temperature:</b>	16°





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## MACARO

A name of Greek origin which means, literally, “magic”.

**Name:** IGT Salento  
**Production zone:** province of Lecce  
**Vineyard area:** 1 ha  
**Average yearly production:** 4,000 bottles  
**Harvest:** september  
**Grapes:** Aleatico, Malvasia  
**Type of soil:** medium  
**Exposure:** flat land

**Brief description of the vinification and refining process:**

partial drying directly in the sun on rush mats  
vinification and refining for 6 years in 600-litre oak casks and 6 months in the bottle

**Alcoholic content:** 16% vol.

**Extract:** 34 g/l

**Acidity:** 6.1 g/l

**Eye, nose, and palate:** The red colour with evident orangish reflections, characteristic of raisin wine, is accompanied by good body. Its intense and persistent aromas, which have lost their varietal connotations, verge decidedly towards tertiary scents of caramel, candied fruits, goudron, and sweet spices, all supported and carried by a good alcoholic content. In the mouth it is full, velvety, well structured and balanced, with a pleasing crispness that contrasts well with the alcohol.

**Suggested foods:** ripe and fresh cheeses, gorgonzola; may accompany sweets such as “cantucci” and bitter chocolate

**Recommended temperature:** room temperature

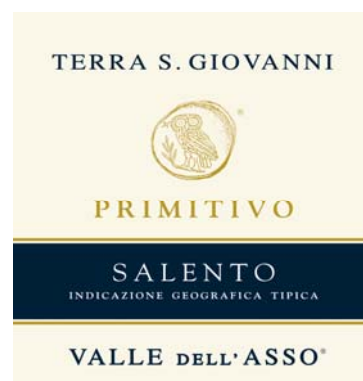




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## TERRA SAN GIOVANNI

The name derives from the location of the vineyard, situated in the locality of San Giovanni in a soil that is very resistant to dryness and particularly suitable for Primitivo grapes.



<b>Name:</b>	IGT Salento
<b>Production zone:</b>	Galatina
<b>Cru:</b>	Vigna San Giovanni
<b>Vineyard area:</b>	4 ha
<b>Average yearly production:</b>	30,000 bottles
<b>Harvest</b>	first ten days of September
<b>Grapes:</b>	Primitivo
<b>Type of soil:</b>	medium
<b>Exposure:</b>	flat land
<b>Brief description of the vinification and refining process:</b>	full red vinification at controlled temperature with selected yeasts refining for 12 months in stainless steel vats and 6 months in the bottle
<b>Date marketed:</b>	April
<b>Alcoholic content:</b>	13.5% vol.
<b>Extract:</b>	35.7 g/l
<b>Acidity:</b>	6.2 g/l
<b>Eye, nose, and palate:</b>	Wine coming from the autochthonous vine of the same name, of a deep garnet-red colour, good alcoholic strength and aromatic integrity. ...spicy, long, fruity, fresh... (from a tasting by Daniel Thomasees of 14/12/2001)
<b>Suggested foods:</b>	roasts, ripe cheeses
<b>Recommended temperature:</b>	18°-19°



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## **GALATINA RED**

**Name:** DOC Galatina  
**Production zone:** Galatina district  
**Vineyard area:** 6 ha

**Average yearly production:** 50,000 bottles

**Harvest:** thinning out of bunches some years

**Grapes:** Negramaro 70% - Primitivo 30%

**Type of soil:** potassium-rich medium

**Exposure:** flat land

**Brief description of the vinification and refining process:**

full red vinification at controlled temperature with selected yeasts  
refining for 12 months in stainless steel vats and 5 months in the bottle

**Date marketed:** March

**Alcoholic content:** 13% vol.

**Extract:** 36 g/l

**Acidity:** 5.3 g/l

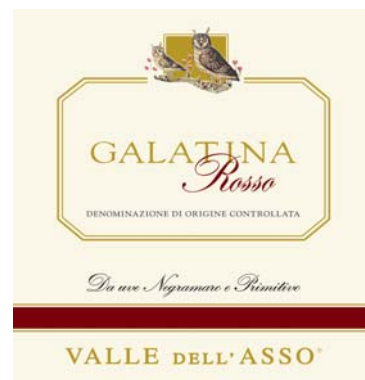
**Eye, nose, and palate:**

“A good bright cherry-red fruit, turgid and clear in this wine of good aromatic integrity.” (tasting by Luca Maroni of 19/02/2002)

Garnet-red wine verging on orange with refining, intense leather and ripe berry scents; round, warm, harmonious.

**Suggested foods:** roasts, game

**Recommended temperature:** 18°





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## **GALATINA ROSÉ**

Classic tradition of the Salento zone



**Name:** Doc Galatina  
**Production zone:** Galatina district  
**Vineyard area:** 2 ha  
**Average yearly production:** 8,000 bottles  
**Harvest:** second ten days of September  
**Grapes:** Negramaro  
**Type of soil:** medium  
**Exposure:** flat land

**Brief description of the vinification and refining process:**

after 7-8 hours from pressing of the grapes, a part of the must (10-15%) is separated and fermented at controlled temperature refining for 4 months in stainless steel vats and 2 months in the bottle

**Date marketed:** April  
**Alcoholic content:** 12,5% vol.  
**Extract:** 27.6 g/l  
**Acidity:** 5.6 g/l

**Eye, nose, and palate:**

Typical wine of the Salento zone, with a vivid bright pink colour; very pleasant, intense fragrance for the nose, fruity when young.

The low tannin content makes it go perfectly with Mediterranean cooking.

**Suggested foods:** spaghetti with sauce, boiled vegetables, pizza

**Recommended temperature:** 14-15°



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## **GALATINA WHITE**



<b>Name:</b>	DOC Galatina
<b>Production zone:</b>	Galatina district
<b>Vineyard area:</b>	2 ha
<b>Average yearly production:</b>	20,000 bottles
<b>Harvest:</b>	♣ second ten days of August
<b>Grapes:</b>	Chardonnay 100%
<b>Type of soil:</b>	medium
<b>Exposure:</b>	flat land
<b>Brief description of the vinification and refining process:</b>	grape-stalk removal and pressing at 15°, separation of the peels from must further lowering of the temperature at 8/10° to obtain, after 10 hours, a static transparency decant and start of the fermentation with selected yeasts and prosecution of the fermentation at controlled temperature refining for 4 months in stainless steel vats and 2 months in the bottle
<b>Date marketed:</b>	February/March
<b>Alcoholic content:</b>	12,5% vol.
<b>Extract:</b>	25 g/l
<b>Acidity:</b>	5 g/l
<b>Eye, nose, and palate:</b>	Pale yellow colour with reflexes green characteristic perfume of the vine, fragrance of banana and apple; to the taste soft and justly vinegary
<b>Suggested foods:</b>	fresh as appetizer, base dishes of fish
<b>Recommended temperature:</b>	16°



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## SALICE SALENTINO RED

<b>Name:</b>	DOC Salice Salentino
<b>Production zone:</b>	province of Lecce (Veglie, Salice Salentino, Guagnano)
<b>Vineyard area:</b>	3 ha
<b>Average yearly production:</b>	30,000 bottles
	Harvest
	thinning out in some cases
<b>Grapes:</b>	Negramaro, Malvasia nera di Lecce
<b>Type of soil:</b>	deep medium
<b>Exposure:</b>	flat land
<b>Brief description of the vinification and refining process:</b>	full red vinification at controlled temperature with selected yeasts refining for 10 months in stainless steel vats and 5 months in the bottle.
<b>Date marketed:</b>	January
<b>Alcoholic content:</b>	13% vol.
<b>Extract:</b>	36 g/l
<b>Acidity:</b>	5.5 g/l
<b>Eye, nose, and palate:</b>	Intense red colour. ... mellow, good maturity, rich, concentrated, long...(from a tasting by Daniel Thomasees of 14/12/2001)
<b>Suggested foods:</b>	roasts
<b>Recommended temperature:</b>	17°-18°





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## LENZE SALENTO RED

<b>Name:</b>	IGT Salento
<b>Production zone:</b>	province of Lecce
<b>Vineyard area:</b>	15 ha
<b>Average yearly production:</b>	100,000 bottles
<b>Harvest:</b>	from the second ten days of September
<b>Grapes:</b>	Negramaro
<b>Type of soil:</b>	medium
<b>Exposure:</b>	flat land
<b>Brief description of the vinification and refining process:</b>	full red vinification at controlled temperature with selected yeasts refining for 8 months in stainless steel vats and 5 months in the bottle
<b>Date marketed:</b>	November
<b>Alcoholic content:</b>	12.5% vol.
<b>Extract:</b>	35.7 g/l
<b>Acidity:</b>	5.5 g/l
<b>Eye, nose, and palate:</b>	Ruby red colour; tobacco aromas; characteristic intense vinous taste. ...good maturity, mellow, fruity, long...(from a tasting by Daniel Thomasees of 14/12/2001)
<b>Suggested foods:</b>	full meal
<b>Recommended temperature:</b>	16°-17°





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## LENZE SALENTO WHITE

<b>Name:</b>	IGT Salento
<b>Production zone:</b>	province of Lecce
<b>Vineyard area:</b>	2 ha
<b>Average yearly production:</b>	15,000 bottles
<b>Harvest:</b>	first ten days of September
<b>Grapes:</b>	Malvasia di Candia, Fiano
<b>Type of soil:</b>	medium
<b>Exposure:</b>	flat land
<b>Brief description of the vinification and refining process:</b>	grape-stalk removal and pressing pressing cooling of must to 8°- addition of SO <sub>2</sub> –2g/Hl static settling inoculation with selected yeasts and fermentation at controlled temperature decanting, refrigeration, filtration and refining for 4 months in stainless steel vats and 2 months in the bottle
<b>Date marketed:</b>	March
<b>Alcoholic content:</b>	11.5% vol.
<b>Extract:</b>	21 g/l
<b>Acidity:</b>	5.1 g/l
<b>Eye, nose, and palate:</b>	Straw yellow colour; spicy bouquet, characteristic harmonious, fruity taste
<b>Suggested foods:</b>	first-course dishes
<b>Recommended temperature:</b>	12°-13°

