



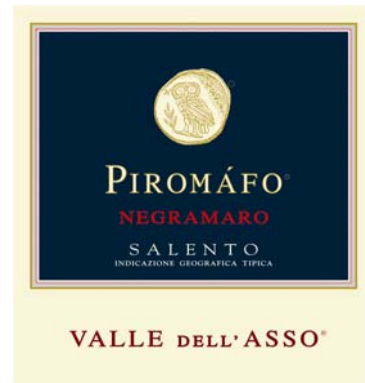
VALLE DELL'ASSO

PRODUCT FACT SHEETS



VALLE DELL'ASSO

– PIROMÁFO –



Name of Greek origin, literally “fire fighter”. The local population uses this word to indicate heat-refracting soil. The name of the grape Negroamaro has very old origins; it seems to be composed from the link of two words, , niger e μαύρόω, one in Latin and the other in Greek, that in both languages have the same meaning black or dark, just like the colour of the wine.

Name	: IGT Salento Rosso
Production zone	: Galatina
Vineyard area	: 5 ha
Production per Hectare	: 50 q
Average yearly production	: 30,000 bottles
Harvest	: first ten days of October with thinning out of bunches on reddening.
Grapes	: Negroamaro 100%
Type of soil	: medium
Exposure	: North-South

Production 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 months in stainless steel vats, 8/12 months in large casks of 50 hectolitre and 6 months in the bottle

Analytical details

Alcohol 14.5% vol; **extract** 37.9 g/l; **acidity** 5.2 g/l

Eye, nose, and palate

This is a red wine intensely perfumed with fruitful and spicy notes; in the mouth it is long and structured, the acidity is well balanced and the fruity is perfectly ripen. It is harmonic, pleasant, soft.

Suggested foods

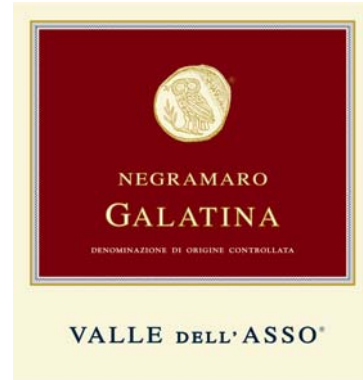
Food based on meat (roasts, game, raw shellfish), very good also at the end of as meal as meditation wine

Recommended temperature: 20° C



VALLE DELL'ASSO

- GALATINA NEGRAMARO -



Recent studies proved that a limited consumption of wine has a positive effect on human health. This is possible thanks to the presence of antioxidant natural elements, like resveratrol and anti-allergenic and anti-mutagenic substances, whose negramaro is especially rich.

Name	: Doc Galatina Negramaro
Production zone	: Galatina
Vineyard area	: 1.50 hectares
Average yearly production	: 12.000 bottles
Harvest	: first ten days of October
Grapes	: Negramaro 85% - Montepulciano d'Abruzzo 15%
Type of soil	: medium
Exposure	: North-South

Production Process

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

Analytical details

Alcohol 13% vol; extract 36 g/l; acidity 5.4 g/l

Eye, nose, and palate

This is a garnet red wine with clean perfumes; it is intense, well structured and with a good balance. In the mouth it has some spicy notes, it is powerful, hot in alcohol and persistent for a long time.

Suggested foods

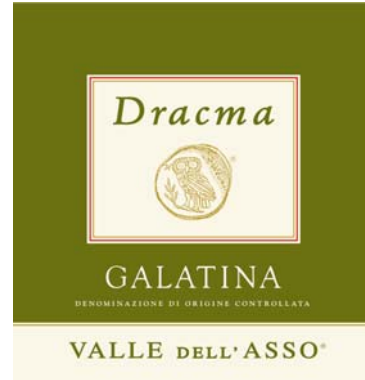
Red meat, of beef or pork, roasted; game and savoury fish meals.

Recommended temperature: 19°-20° C



VALLE DELL'ASSO

– DRACMA –



The Chardonnay cultivated in Puglia expresses a character and a marked personality. The structure, the intense perfumes and flavours are typical of the Galatina's land.

Name	: Doc Galatina
Production zone	: Galatina
Vineyard area	: 2 hectares
Average yearly production	: 5.000 bottles
Harvest	: second ten days of August
Grapes	: Chardonnay
Type of soil	: medium
Exposure	: North-South

Production Process

Vinification at controlled temperature with selected yeasts; refining for 6 months in French barriques and for 2 months in the bottle.

Analytical details

Alcohol 12.5% vol; extract 25 g/l; acidity 5 g/l

Eye, nose, and palate

This wine has a gold yellow colour with a typical, intense and persistent perfume, with some note of jasmine flower and exotic fruits with vanilla touch. In the mouth it is dry, savoury and it has a good final persistence.

Suggested foods

Meals base on fish, sea hors d'oeuvre, crustacean, cooked or raw molluscs.

Recommended temperature: 16° C



VALLE DELL'ASSO

- II MACARO -



The name of this wine is of Greek origin and literally means “magic”. The tradition of sweet wines obtained from withered grapes has very old origins in Puglia. In fact the practice to show the bunches to the sun and to the wind, is one of the most natural production process and it remained the same during the years.

Name	: IGT Salento
Production zone	: Galatina
Vineyard area	: 1 hectares
Average yearly production	: 4.000 bottles
Harvest	: Third ten days of September
Grapes	: Aleatico and Malvasia
Type of soil	: medium
Exposure	: North-South

Production Process

Drying directly in the sun on rush mats, vinification and refining for 6 years in 600-litres oak casks and for 6 months in the bottle.

Analytical details

Alcohol 16% vol; extract 34g/l; acidity 6.1 g/l, sugars 3.0 g/l

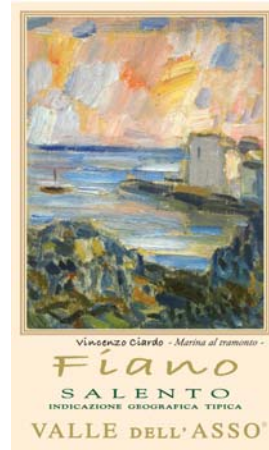
Eye, nose, and palate

This red wine with clear orange reflections, has intense and persistent perfumes with some notes of caramel, candied fruits and sweet spices. In the mouth it is full, velvety, structured and balanced and it has a pleasant freshness that reduces the alcohol. An excellent dessert wine and a very good meditation wine.

Suggested foods

Ripe cheeses or with herbs like gorgonzola; dried cakes and chocolate.

Recommended temperature: 20° C



- FIANO -

The big difference in temperature between day and night, are the basis for the development of perfumes and flavours of this white wine, fresh and savoury. This is one of the characteristics of Galatina terroir.

Name:	: Fiano IGT Salento
Production zone:	: Galatina
Vineyard area:	: 1,5 hectares
Average yearly production:	: 3.000 bottles
Harvest:	: second ten days of August
Grapes:	: Fiano
Type of soil:	: medium
Exposure:	: North-South

Production Process

After the grape-stalk removal and pressing at 15°, separation of the peels from must further lowering of the temperature at 8/10° to obtain, fermentation at controlled temperature with selected yeasts. Refining for 4 months in stainless steel vats and for 2 months in the bottle.

Analytical details

Alcohol 12.5% vol; extract 25 g/l; acidity 5 g/l

Eye, nose, and palate

This wine has a straw yellow colour with green reflections, with intense perfumes of apple and yellow peach. In the mouth it is soft, long and rightly acid.

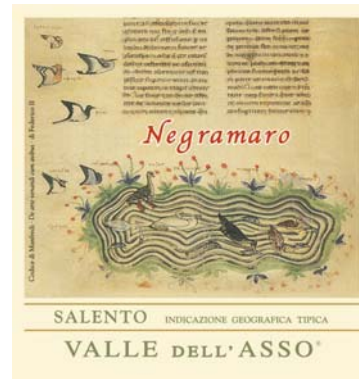
Suggested foods

Very good for hors d'oeuvre, it is suitable with meals based on fish.

Recommended temperature: 14° C



- Negramaro biologico -



It is a biological product certified from grapes Negramaro symbol of this area of the wine Puglia. The grape of Negramaro encloses the brightness and the heat and the scents of one earth vocata to the wine of high profile.

Name	: IGT Salento
Production zone	: agro of Galatina
Harvest	: Third ten days of September
Grapes:	: Negramaro 100%
Type of soil:	: medium
Exposure:	: North-South

Production Process

Full red vinification at controlled temperature with selected yeasts; refining in stainless steel vats and 5 months in the bottle.

Anaytical details

Alcohol 13% vol; extract 36 g/l; acidity 5.3 g/l

Eye, nose, and palate

This red ruby wine with garnet reflections, has intense perfumes of tobacco, leather and ripe wood fruits. In the mouth it has a full, hot and harmonic taste.

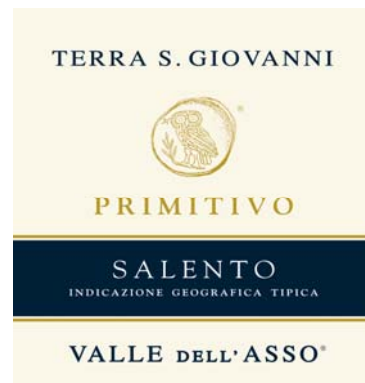
Suggested foods

Roasts, game.

Recommended temperature: 20° C



- 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.

Name	: IGT Salento
Production zone	: Galatina
Cru	: Vigna San Giovanni
Vineyard area	: 4 hectares
Average Yearly Production	: 30.000 bottles
Harvest	: First ten days of September
Grapes:	: Primitivo
Type of soil:	: medium
Exposure:	: North-South

Production Process

Full red vinification at controlled temperature with selected yeasts; refining for 12 months in stainless steel vats and 6 months in the bottle.

Analytical details

Alcohol 13.5% vol; extract 35.7 g/l; acidity 6.2 g/l

Eye, nose, and palate

This red ruby wine with garnet reflections, has different, clear and persistent perfumes. In the mouth it is powerful and hot in alcohol. Fruity and spicy notes prevailed and the wine is persistent for a long time.

Suggested foods

Roasts and ripe cheeses.

Recommended temperature: 20° C



VALLE DELL'ASSO

- GALATINA ROSSO -



It is a classic blend where two red grapes meet together, like Negroamaro and Primitivo, typical of this area of Puglia. Two grapes that represent the light and the colour of a high quality wine land.

Name	: Doc Galatina
Production zone	: Galatina
Vineyard area	: 6 hectares
Average Yearly Production	: 50.000 bottles
Harvest	: Third ten days of September
Grapes:	: Negroamaro 70% - Primitivo 30%
Type of soil:	: medium
Exposure:	: North-South

Production Process

Full red vinification at controlled temperature with selected yeasts; refining in stainless steel vats and 5 months in the bottle.

Analytical details

Alcohol 13% vol; extract 36 g/l; acidity 5.3 g/l

Eye, nose, and palate

This red ruby wine with garnet reflections, has intense perfumes of tobacco, leather and ripe wood fruits. In the mouth it has a full, hot and harmonic taste.

Suggested foods

Roasts, game.

Recommended temperature: 20° C



VALLE DELL'ASSO



– GALATINA ROSATO –

In Salento the tradition of rosé wine is due to the old rustic practice to press gently the grapes inside the sacks limiting the contact between the must and the skins to have only a partial transmission of colour.

Name	: Doc Galatina
Production zone	: Galatina
Vineyard area	: 4 hectares
Average Yearly Production	: limited to 8.000 bottles
Harvest	: Third ten days of September
Grapes:	: Negramaro
Type of soil:	: medium
Exposure:	: North-South

Production 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

Analytical details

Alcohol 13% vol; extract 27.6 g/l; acidity 5.6 g/l

Eye, nose, and palate

This wine has a brilliant pink colour and very scented pleasant and intense perfumes, richly fruity. In the mouth it is savoury, very fresh and pleasant to drink.

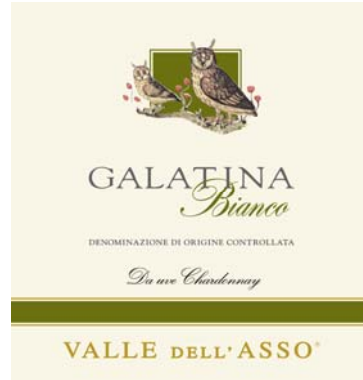
Suggested foods

A versatile wine, it is good for the total meal and particularly for pasta, boiled vegetables, pizza and Mediterranean kitchen.

Recommended temperature: 14° - 15° C



VALLE DELL'ASSO



- GALATINA BIANCO -

The big difference in temperature between day and night, are the basis for the development of perfumes and flavours of this white wine, fresh and savoury. This is one of the characteristics of Galatina terroir.

Name:	: Doc Galatina
Production zone:	: Galatina
Vineyard area:	: 3 hectares
Average yearly production:	: 20.000 bottles
Harvest:	: second ten days of August
Grapes:	: Chardonnay
Type of soil:	: medium
Exposure:	: North-South

Production Process

After the grape-stalk removal and pressing at 15°, separation of the peels from must further lowering of the temperature at 8/10° to obtain, fermentation at controlled temperature with selected yeasts. Refining for 4 months in stainless steel vats and for 2 months in the bottle.

Analytical details

Alcohol 12.5% vol; extract 25 g/l; acidity 5 g/l

Eye, nose, and palate

This wine has a straw yellow colour with green reflections and typical perfumes of banana and apple. In the mouth it is soft, long and rightly acid.

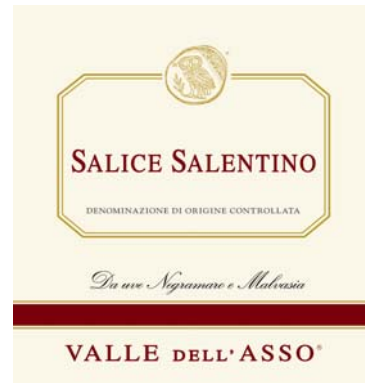
Suggested foods

Very good for hors d'oeuvre, it is suitable with meals based on fish.

Recommended temperature: 16° C



- SALICE SALENTINO ROSSO -



It is the typical red Salento wine, as the result of the meeting between negroamaro and the soft velvety Malvasia Nera of Lecce. The most classical Apulian wine both for immediate use that for a medium aging.

Name	: Doc Salice Salentino
Production zone	: Veglie, Salice Salentino, Guagnano
Vineyard area	: 3 ettari
Average yearly production	: circa 30.000
Harvest	: Third ten days of September
Grapes	: Negroamaro and Malvasia nera of Lecce
Type of soil	: medium
Exposure	: North-South

Production process

Full red vinification at controlled temperature with selected yeasts; refining in stainless steel vats and for 5 months in bottle.

Analytical details :

Alcohol 13 % vol; extract 36 g/l; acidity 5,5 g/l.

Eye, nose and palate:

This wine has a full ruby colour with intense perfumes of cherries and raspberry on a pleasant vegetable base. In the mouth is well balanced, soft and fresh.

Suggested foods

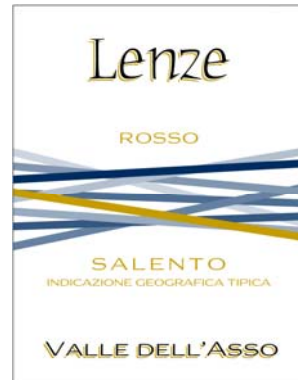
Food based on meat.

Recommended temperatura : 20° C.



VALLE DELL'ASSO

- LE LENZE IGT Salento rosso -



Name:	: IGT Salento
Production zone:	: province of Lecce
Vineyard area:	: 15 ha
Average yearly production:	: 100,000 bottles
Harvest:	: from the second ten days of September
Grapes:	: Negramaro
Type of soil:	: medium
Exposure:	: flat land

Production process

full red vinification at controlled temperature with selected yeasts refining for 8 months in stainless steel vats and 5 months in the bottle

Analytical details :

Alcoholic content: 12,5 % vol; Extract: 35,7 g/l; Acidità: 5,5 g/l.

Eye, nose and palate:

Ruby red colour; tobacco aromas; characteristic intense vinous taste. ...good maturity, mellow, fruity, long.

Suggested foods

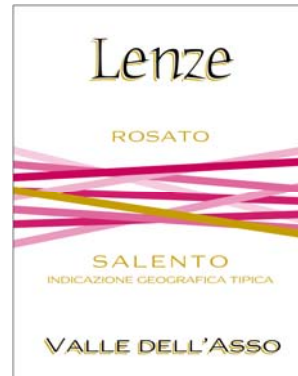
full meal

Recommended temperatura : 19° C.



VALLE DELL'ASSO

– LE LENZE IGT Salento rosato –



In Salento the tradition of rosé wine is due to the old rustic practice to press gently the grapes inside the sacks limiting the contact between the must and the skins to have only a partial transmission of colour.

Name	: Le Lenze Rosato
Production zone	: Galatina
Vineyard area	: 2 hectares
Average Yearly Production	: limited to 10.000 bottles
Harvest	: Third ten days of September
Grapes:	: Negramaro
Type of soil:	: medium
Exposure:	: North-South

Production 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

Analytical details

Alcohol 12% vol; extract 27.6 g/l; acidity 5,3 g/l

Eye, nose, and palate

This wine has a brilliant pink colour and very scented pleasant and intense perfumes.

Suggested foods

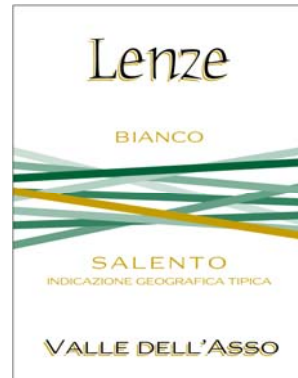
A versatile wine, it is good for the total meal and particularly for pasta, boiled vegetables, pizza and Mediterranean kitchen.

Recommended temperature: 14° - 15° C



VALLE DELL'ASSO

- LE LENZE IGT Salento bianco -



Name:	: IGT Salento
Production zone:	: province of Lecce
Vineyard area:	: 2 ha
Average yearly production:	: 15,000 bottles
Harvest:	: first ten days of September
Grapes:	: Malvasia di Candia, Fiano
Type of soil:	: medium
Exposure:	: flat land

Production process

grape-stalk removal and pressing pressing cooling of must to 8°- addition of SO₂ –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

Analytical details :

Alcoholic content: 11,5 % vol; Extract: 21 g/l; Acidità: 5,1 g/l.

Eye, nose and palate:

Straw yellow colour; spicy bouquet, characteristic harmonious, fruity taste

Suggested foods

first-course dishes

Recommended temperatura : 12° - 13° C.