



"PUER APULIAE" NERO DI TROIA CASTEL DEL MONTE D.O.C.



- 100% Nero di Troia
- Frederick II loved Apulia so much that he was called "Puer Apuliae" or "Son of Apulia"
- Malolactic fermentation in new French oak barriques
- Barrique-aged for 14 months, then bottle refined for 6 months
- Deep, impenetrable, purple-red color; intense, fresh aromas of violets
- Concentrated, full-bodied on the palate, with lingering, spicy, blackberry fruit

"IL FALCONE" CASTEL DEL MONTE D. O.C. RISERVA



- 70% Nero di Troia, 30% Montepulciano
- The Falcon commemorates Frederick the Second's passion for falconry
- Frederick built the castle that gave its name to the surrounding appellation
- Aged for 12-18 months in French oak barriques
- Intense red garnet in color; Elegant, full-bodied aromas with rich, noble bouquet;
- Dry, powerful on the palate

"CAPPELLACCIO" AGLIANICO CASTEL DEL MONTE D.O.C. RISERVA



- 100% Aglianico (derived from the Latin word for Hellenic)
- The name "Cappellaccio" refers to the thin, calcareous crust found around 50 cm (20 inches) under the soil
- Full expression of the outstanding characteristics of the Aglianico grape
- Aged for 12 months in French oak barriques
- Deep ruby color; fruity, rich bouquet displaying complex varietal characteristics

"TRIUSCO" PRIMITIVO PUGLIA I.G.T.



- 100% Primitivo grape
- The Primitivo grapes are grown in two different areas: 60% from Manduria, where the wine develops character and body, and 40% from Gioia del Colle where the cooler climate and the rocky soils provide greater elegance
- Aged in new French oak barriques for 6-8 months. Bottle aged for 12 months
- Deep violet color with an intense bouquet of blackberry and raspberry
- Full and warm on the palate with hints of toasted almonds, and chocolate

SALICE SALENTINO ROSSO D.O.C.



- 90% Negroamaro, 10% Malvasia Nera
- Salice Salentino is the most typical red wine from the Salento area, the southern most part of Apulia located between Brindisi and Lecce
- After a brief period in glass-lined vats, the wine matures 3-4 months in small, one-year-old oak barrels before being bottled
- Dense, purple-tinged, ruby red; good varietal nose, with hints of dried plum
- Generous and complex in the mouth, with excellent structure. The finish exhibits the pleasantly astringent note typical of Negroamaro



"RUPICOLO" CASTEL DEL MONTE D.O.C.



- 70% Montepulciano and 30% Nero di Troia
- The first variety provides fruitiness, while the latter builds structure
- The result is a young, pleasant, all-round, red wine with good ageing capacity
- Aging and malolactic fermentation take place in glass-lined concrete vats
- Ruby red color with full, aromatic bouquet
- Soft, dry, harmonious taste; lightly tannic

"PRELUDIO No. 1" CHARDONNAY CASTEL DEL MONTE D.O.C.



- 100% Chardonnay (un-wooded)
- Carlo De Corato pioneered the use of Chardonnay in Apulia with a long testing period necessary to understand the adaptability of a northern variety to dry, sweltering weather
- The name "Prelude No. 1" refers to harvest-period (first week of August)
- The wine is fermented and refined in stainless steel tanks
- Straw yellow, intense varietal bouquet with a pleasant, fruity scent
- Full and fruity on the palate, with good balance

"TERRE AL MONTE" SAUVIGNON CASTEL DEL MONTE D.O.C.



- 100% Sauvignon Blanc (known in Italy simply as Sauvignon)
- Straw yellow in color; very fruity, intense varietal bouquet
- Crisp and dry on the palate, with good fruit and excellent balance

"ROSÉ" CASTEL DEL MONTE D.O.C.



- 100% Bombino Nero, a red-berry grape grown exclusively in this area
- Because of its thin skin and the extremely juicy pulp, Bombino Nero is ideal for rose' production
- The most successful rose' in Italy due to its uniqueness (the Salento rose' are usually made from Negroamaro)
- Fermented and aged in stainless steel vats for 4-5 months
- Light ruby red with violet reflections; intense, characteristically young and fruity bouquet

"PIANI DI TUFARA" MOSCATO DI TRANI D.O.C.



- 100% White Muscat (locally known as "Moscatto Reale")
- This variety expresses its best characteristics on the tufaceous soils outside the coastal town of Trani
- Harvest is carried out at the end of September by hand selecting the semi-dried grapes
- Aged for 4 months in Allier oak barriques, the wine acquires a slight spicy note
- Pleasantly sweet, rich and warm on the palate; well balanced, with layers of flavors ranging from honey to candied tropical fruit to vanilla