

LIMITED EDITION



PAOLOLEO

GRAPE VARIETY: Primitivo

APPELLATION: IGP

PRODUCTION AREA: province of Taranto, southeast Puglia

TRAINING SYSTEM: 30 years-old traditional puglian bush vine

SOIL: sandy

PLANT DENSITY AND YIELD: from 4000 to 4500 plants per hectare, with yields of about 1,5 kg of grapes per plant

HARVEST: The harvest is carried out in the early hours of dawn, avoiding high temperatures to preserve freshness and aromaticity

VINIFICATION: The grapes are destemmed and fermented at a controlled temperature of 25 °C for 8-10 days. A maceration on the skins follows, during 15-18 days, to improve the delicate extraction of tannins and flavors

AGEING: 4 months in American oak barrels

ALCOHOL: 16%

TASTING NOTES: Ruby red color with garnet tinges. Pronounced aromas of blackberry and black cherry, followed by secondary and tertiary aromas of vanilla, tobacco and leather, consequences of its long oak ageing. Complex structure, round and full bodied, with velvety and elegant tannins and a lingering aftertaste of mature black fruit and spices

SERVICE: 18 °C

FOOD PAIRING: : Main courses based on red sauces and meat, roasts and game; mature cheese, grilled mushrooms.

LIMITED EDITION



CASTEL DI PARANO

GRAPE VARIETY: Primitivo

APPELLATION: IGP

PRODUCTION AREA: province of Taranto, southeast Puglia

TRAINING SYSTEM: 45 years-old traditional puglian bush vine

SOIL: sandy

PLANT DENSITY AND YIELD: from 4000 to 4500 plants per hectare, with yields of about 0.75 kg of grapes per plant

HARVEST: The harvest is carried out in the early hours of dawn, avoiding high temperatures to preserve freshness and aromaticity

VINIFICATION: The grapes are destemmed and fermented at a controlled temperature of 25 °C for 8-10 days. A maceration on the skins follows, during 15-18 days, to improve the delicate extraction of tannins and flavors

AGEING: 6 months in American oak barrels

ALCOHOL: 18%

TASTING NOTES: deep ruby colour; pronounced bouquet of black berries, mainly cassis and blackcurrant, with notes of licorice and coconut; full-bodied and balanced, with velvety tannins and a perfect acidity; lingering finish of forest fruits and spices jam.

SERVICE: 18 °C

FOOD PAIRING: well-seasoned main courses based on red sauces, meat and roasts; aged cheeses with intense flavors, forest mushrooms and game.