



*"Discover Southern Italy  
in every bit."*



### **Discover Our Identity:**

We're passionate about sharing the secrets and richness of exceptional wines from Southern Italy. Our history intertwines with the enchanting southern land, where a warm climate and fertile soils merge with a community dedicated to winemaking tradition and hospitality.

### **A Story of Passion:**

Our legacy is rooted in Southern Italy's winemaking tradition, where unique weather conditions and soil blend to create elegant wines, full of character and determination. We've meticulously selected a variety of wines that tell the story of our land and reflect the authenticity of the Italian South.

### **Exclusive Selection:**

From our collection, you'll discover a true gem for your senses. Each sip will transport you to sunny hillsides and ancient vineyards, carrying the warmth, distinction, and resolution of our lands an immersive sensory journey into the passion and dedication of our winemakers.

### **Join Us on This Unique Journey:**

Embark on a journey through Southern Italy's regions and uncover the authenticity and fervor emanating from every sip of our wines.

**Let's celebrate together the passion, authenticity, and pleasure in every glass!**











Discover the essence of these line of wines, nestled in the heart of south-western Sicily amid the picturesque hilly terrain of the Belice Valley.

The vineyards thrive in clayey soil, teeming with essential nutrients—potassium, magnesium, calcium, iron, manganese, zinc—coupled with limestone comprising 15 to 30% of the composition.

This unique terroir serves as the perfect canvas for crafting wines that boast rich aromas, profound flavors, and distinctive minerality capturing the essence of our land in every sip.

At the winery, they meticulously age all the wines for a minimum of 6 months in steel tanks followed by at least 1 year of bottle aging. This careful process allows them to impart the true character of the terroir onto each vintage, ensuring a harmonious expression of flavors and aromas.

What sets them apart is the commitment to individuality. Every bottle of wine is bottled on the same day, guaranteeing the singular essence of each, inviting you to experience the uniqueness encapsulated within every pour.

#### **Luca Maroni, Italian wine teacher about our Nero d'Avola**

Sensations: the varietal of this great wine shines for its excellent executive enology. A stainless and pure black cherry that reveals itself to the senses dense, vivid, fleshy. A powerful yet persuasive aroma force as far as crystalline is concerned.

A wine of excellent softness, of translucent olfactory purity.







# Catarratto Chardonnay

TERRE SICILIANE IGP

2022

The quintessence of ROXEEANI , our signature blend with unique white grape origin by the Salaparuta area Catarratto and the international Chardonnay. The perfect combination of drinkability, price performance ratio and pairing with international food.

## TASTING PROFILE

Style: White wine, Dry, Medium Bodied

Soil: Deep alluvial clay soil, with good content of limestone.

Production zone: South-West Sicily, Trapani province, Salaparuta

## In Vineyard

2022 was a warm dry summer, which led to a very consistent vintage. Harvest kicked off a little earlier than average, with first picking of Chardonnay on August first week, and Catarratto the 15 September.

## In Cellar

The fruit is individually handpicked and whole bunch pressed to ensure purity and concentration of flavors. They are vinified separately. Once vinification is finished, the two wines are blended and aged in small stainless-steel vats for 2 months before being bottled.

## In Tasting

The nose presents powerful aromas of tropical fruit, wild oranges, citrus blossoms and mineral smell overtones. On the palate the wine has a bodied acidity touch with persistent finish fruit. You will discover a perfect balance between lean dry side and generous and tasty one.

## Pairings

Perfect accompaniment to seafood, fish dishes and white meats; it pairs well with fresh cheeses and International food.

## Technical Information

- ° Alcohol Volume, ABV: 13% ° Sugar: 3,50 g/L
- ° Sulphites: 96 mg/L (- 50% legal limit)
- ° Acidity: 6,03 g/L ° PH: 3,23
- ° Aging potential: over 5 Year
- ° First Vintage: 2017



BIBENDA







# LUNEDDA GRILLO

SICILIA DOC

2022

The Grillo variety is the ROXEEANI, The most Sicilian among the Sicilian, LUNEDDA Grillo is a wine born on the south west of the island, dressed in a dark yellow aspect. You will discover a harmonious beverage, balanced between the fruity and the dry side.

## TASTING PROFILE

Style: White wine, Dry, Medium Bodied

Soil: Deep alluvial clay soil, with good content of limestone.

Production zone: South-West Sicily, Trapani province, Salaparuta

## In Vineyard

2022 winter was characterized by dry summer, while spring was quite. Harvest dates 06 September 2022.

## In Cellar

The fruit is individually handpicked and soon pressed to ensure purity and concentration of flavors. Fermentation occurs in steel tanks. Once vinification is finished, the wine is aged 'sur lie' for three months to add extra texture and complexity before being bottled.

## In Tasting

Brilliant straw yellow, on the nose offers a fresh bouquet with notes of white fleshed fruit (peach and yellow melon) combined with scents of wildflowers and mint. The fruity notes resurface on the palate with pleasant freshness and smoothness.

## Pairings

Perfect accompaniment to seafood, fish dishes and meat.

## Technical Information

° Alcohol Volume, ABV: 13%

° Sugar: 3,50 g/L

° Sulphites: 76 mg/L (- 60% legal limit)

° Acidity: 6,03 g/L

° PH: 3,23

° Aging potential: over 4 Year

° First Vintage: 2021





# ALIKASE NERO D'AVOLA

SICILIA DOC

2021

The new way to get closer to a public who does not like structured red wines. A particularly soft and full-bodied wine, unusual for a Sicilian Nero d'Avola, also suitable for those who approach wine even for the first time.

## TASTING PROFILE

Style: Red wine, Dry, Full Bodied

Soil: Deep alluvial clay soil, with good content of limestone.

Production zone: South-West Sicily, Trapani province, Salaparuta

## In Vineyard

2021 was a warm dry summer, which led to a very consistent vintage. Harvest kicked off a little earlier than average, with first picking starting on last week of August.

## In Cellar

The grape is individually handpicked, the vinification is in stainless steel with maceration on the skins for about 9/11 days at a temp. of 24-25 °C. After malolactic fermentation, the wine fines for about 8 months in tanks and then for at least 3 months in the bottle.

## In Tasting

An intense bouquet of wild berries, Mediterranean herbs, menthol and liquorice. On the palate, the wine is full-bodied and velvety, with hints of minerality thanks to Salaparuta soil. Tannins are soft and well-integrated. Good length.

## Pairings

Great accompaniment for red meats and cheese boards.

## Technical Information

° Alcohol Volume, ABV: 13%

° Sugar: 3,50 g/L

° Sulphites: 94 mg/L (- 40% legal limit)

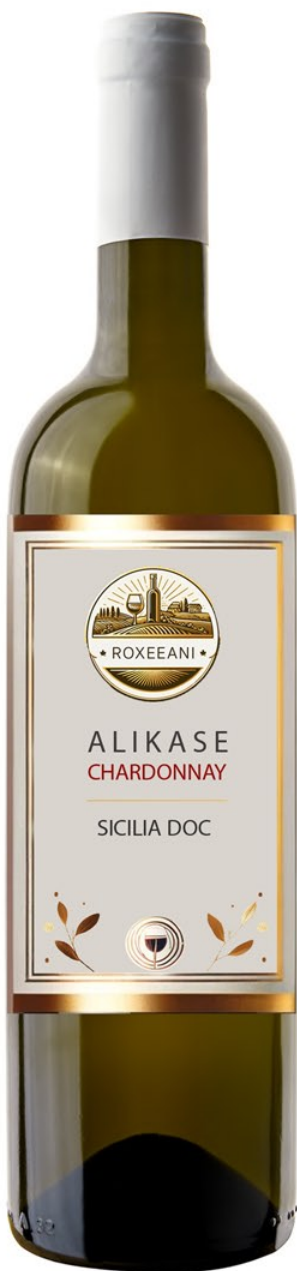
° Acidity: 5,33 g/L ° PH: 3,53

° Aging potential: over 5 Year

First Vintage: 2017







# ALIKASE CHARDONNAY

SICILIA DOC

2021

*Chardonnay is a classic. Everybody knows him but doesn't necessarily know the Sicilian Chardonnay. This wine, wearing a golden suit, is the perfect balance between strongness by its acidity and smoothness with the fruit taste. The best mate for a good meat or a fresh fish.*

## TASTING PROFILE

Style: White wine, Dry, Medium Bodied

Soil: Deep alluvial clay soil, with good content of limestone.

Production zone: South-West Sicily, Trapani province, Salaparuta

## In Vineyard

2021 winter was characterized by abundant rainfall, while spring was dry. Harvest dates 06 August 2021.

## In Cellar

The fruit is individually handpicked and whole bunch pressed to ensure purity and concentration of flavors. Fermentation occurs in steel tanks. Once vinification is finished, the wine is aged 'sur lie' for three months to add extra texture and complexity before being bottled.

## In Tasting

The nose is fresh and light, with elegant aromas of vanilla, fruit like pear and a hint of tropical. On the palate, a dry, full-bodied white wine with a lovely underlying minerality thanks to Salaparuta soil. First feel dry, after the swet come to kake the sip soft and pleasent.

## Pairings

Perfect accompaniment to seafood, fish dishes and meat.

## Technical Information

- ° Alcohol Volume, ABV: 13%
- ° Sugar: 3,50 g/L
- ° Sulphites: 76 mg/L (- 60% legal limit)
- ° Acidity: 6,03 g/L ° PH: 3,23
- ° Aging potential: over 5 Year
- ° First Vintage: 2018



BIBENDA 2019



BERLIN GOLD

SEMINARIO PERMANENTE  
LUIGI VERONELLI



# DUE PALME LINE

“The legacy of the terroir in every glass: Explore our winemaking heritage”.







This line of wines comes from one of the most extensive cooperatives in Southern Italy, encompassing around 2500 hectares of vineyards in the heart of Salento, across the provinces of Brindisi, Taranto, and Lecce.

A notable aspect of this region is the traditional 'Alberello' cultivation, a bush vine method that yields concentrated and complex fruits.

Blending tradition with advanced technology, these wines are crafted with meticulous attention to detail. From cellar management to the bottling process, each stage undergoes rigorous quality control. The cooperative produces approximately 30 million kilos of grapes annually, achieving an average yield of around 10,000 kg per hectare.

During the peak vintage period, the winery processes about 15,000 tonnes of grapes daily, utilizing state-of-the-art equipment like vacuum presses, crusher-destemmers, and chillers, along with a well-equipped laboratory for technical analyses.

The crown jewel of the production process is the cellar, where the finest wines are aged and stored in barrels of French and American oak, offering a total capacity of 10 thousand hectoliters.

This land is unique, shaped by people of few words but abundant laughter, known for their hard work and resilience. Puglia, recognized among the world's most beautiful regions, is where life unfolds leisurely, enhancing the beauty of its seas, villages, castles, and cathedrals. The cooperative's thousand-plus winegrowers understand this well. For over thirty years, they have been dedicated to bringing the essence of their land and wines to tables worldwide.

Their commitment extends beyond winemaking to environmental stewardship. They have eliminated the use of pesticides, adopting innovative, low-impact techniques like sexual confusion. By choosing certified suppliers who respect the environment and reducing the weight of their glass bottles, they ensure sustainability. Cork stoppers from forest-protecting companies and 100% recyclable technical stoppers further exemplify their dedication to eco-friendly practices.

This wine is more than a beverage; it's a reflection of passion, commitment, and respect for the land — a land lovingly nurtured and cherished, as taught by generations past, and now passed on to the children of tomorrow. It stands as a testament to a land deeply loved, capturing the essence of a region that knows the true value of its bountiful, generous soils.





# CANONICO

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## SALENTO I.G.P. NEGROAMARO

**GRAPES**

Negroamaro

**PLANTING DENSITY**

4.500 plants/Ha

**TRAINING SYSTEM**

Trellises plants in the provinces of Brindisi, Lecce and Taranto

**TERROIR**

Clayey, deep

**HARVEST**

Mid september

**PRODUCTIVE PROCESS**

Fermentation takes place in horizontal rotary fermenters at a controlled temperature between 23-25° C for about 10 days. The final racking takes place using soft presses

**AGING PROCESS**

Refinement exclusively in steel and subsequent elevation in bottle

**ORGANOLEPTIC CHARACTERISTICS**

A wine produced from Negroamaro grapes: ruby red with light purple reflections. It's the ripe fruit, but still crispy like plums and sour cherry to describe wine smells. Then you can feel Mediterranean bush, mineral and sweet notes. The mouthfeel is well-balanced, pleasant on the palate. Long and consistent finish

**FOOD PAIRING**

Stuffed aubergines; tagliatelle Bolognese; short-aged cheeses; fresh cold cuts

**SERVICE TEMPERATURES** 18/20°C**ALCOHOLIC STRENGTH** 12,5% vol.**AVAILABLE SIZES**

75cl - 150cl



# ROSALITA

SALENTO I.G.P. ROSATO



## GRAPES

Negroamaro 80% Malvasia nera 20%

## PLANTING DENSITY

4.500 plants/Ha

## TRAINING SYSTEM

Trellises plants among the provinces of Brindisi, Lecce and Taranto

## TERROIR

Deep, medium-textured, tending to clayey

## HARVEST

Early september

## PRODUCTIVE PROCESS

The grapes are subjected to a short pellicular maceration and then fermented and vinified in steel tanks, thermoregulated at 15°C

## AGING PROCESS

Steel and bottle

## ORGANOLEPTIC CHARACTERISTICS

Pale pink and shining color. On the nose small crispy red fruits dominance, then delicate notes of rose, surrounded by iodized blows. Pleasantly fresh and savory, balanced sip, typical expression of the Negroamaro it represents. Good persistence finish

## FOOD PAIRING

Raw shrimps and scampi; zucchini and shrimp risotto; cous cous; omelettes; white meat dishes

**SERVICE TEMPERATURES** 10/12°C

**ALCOHOLIC STRENGTH** 12% vol.





# SANTA CATERINA

SALENTO I.G.P. CHARDONNAY



## GRAPES

Chardonnay

## PLANTING DENSITY

4.500 plants/Ha

## TRAINING SYSTEM

Trellises plants among the provinces of Brindisi, Lecce and Taranto

## TERROIR

Deep, medium-textured tending to clayey

## HARVEST

Early august

## PRODUCTIVE PROCESS

Soft pressing and fermentation in temperature-controlled steel tanks at 15°C

## AGING PROCESS

Steel and bottle

## ORGANOLEPTIC CHARACTERISTICS

A bright straw lemon color wine. It reveals hints of yellow fruit, peach and plum, delicate floral touches and pleasant minerality. The sip surprises with its freshness and satisfying flavor. Final good persistence in the mouth

## FOOD PAIRING

Raw seafood; seafood risotto; grilled fish; legume soup; fresh cheeses

## SERVICE TEMPERATURES 8/10°C

## ALCOHOLIC STRENGTH 12% vol.



# SAN GAETANO

PRIMITIVO DI MANDURIA D.O.C. ROSSO



## GRAPES

Primitivo

## PLANTING DENSITY

4.600 plants/Ha

## TRAINING SYSTEM

Trellises plants in the lands of Primitivo di Manduria DOC, where is our "San Gaetano" Winery

## TERROIR

Clayey, calcareous, rich in minerals and iron oxides that give the characteristic red color to the earth

## HARVEST

End of august; early september

## PRODUCTIVE PROCESS

The grapes with slight over-ripening on the plant are harvested by hand in small boxes. Fermentation takes place in vertical fermenters at a controlled temperature between 23-25° C for about 10 days. The final racking takes place using soft presses

## AGING PROCESS

Long aging in french and american oak barrels then in bottle

## ORGANOLEPTIC CHARACTERISTICS

An outstanding Primitivo, intense, pleasant and seductive. Ruby color with garnet shades, impenetrable, and bright. Complex smell: pronounced aroma of fruit in alcohol, red orange, spicy and mineral notes. Balsamic closure. Strong impact, full and powerful, with an adequate supply of freshness and flavor. Smooth tannic texture and very long persistence

## FOOD PAIRING

Seasoned Caciocavallo; first courses with meat sauce cured meat; red meat with sauce

**SERVICE TEMPERATURES** 18/20°C

**ALCOHOLIC STRENGTH** 14% vol.

## AVAILABLE SIZES

75cl - 150cl





# SELVAMARA

SALENTO I.G.P. NEGROAMARO



## GRAPES

Negroamaro

## PLANTING DENSITY

5.000 plants/Ha

## TRAINING SYSTEM

Sapling plants arranged in "settonce", the sixth of a traditional plant that maximizes solar exposure and ventilation

## TERROIR

Clayey, characterized by gravel

## HARVEST

End of september

## PRODUCTIVE PROCESS

The grapes are harvested manually from selected vineyards. Fermentation takes place in horizontal rotary fermenters at a controlled temperature between 23-25° C for about 10 days. The final racking takes place using soft presses

## AGING PROCESS

Short aging in second and third passage french oak barriques, then in bottle

## ORGANOLEPTIC CHARACTERISTICS

Negroamaro in pureness, fascinating at a first glance: dark ruby color, with slight garnet hints. On the nose the wine presents delicate aroma of cherry and little berries. Then you can smell scents of vanilla and toasted notes. Enveloping on the palate, warm and fresh savory. Caressing velvety tannin, persistent finish

## FOOD PAIRING

Beef fillet with green peppercorns; entrecôte in Bordelaise sauce; grilled meat; aged cow's milk cheeses; cured meat

**SERVICE TEMPERATURES** 18/20°C

**ALCOHOLIC STRENGTH** 13,5% vol.



# SELVAROSSA

SALICE SALENTINO ROSSO D.O.P. RISERVA



## GRAPES

Negroamaro 80% Malvasia Nera 20%

## PLANTING DENSITY

4.500 plants/Ha

## TRAINING SYSTEM

Apulian sapling plants in the Salice Salentino DOP production area

## TERROIR

Clayey, deep and characterized by gravel

## HARVEST

Mid september

## PRODUCTIVE PROCESS

Only completely healthy, slightly overripe grapes are used, selected and hand-picked in small boxes. Fermentation takes place in horizontal rotary fermenters at a controlled temperature between 23-25°C for about 14 days. The final racking takes place using soft presses

## AGING PROCESS

Aging in french and american oak barrels and then in bottle

## ORGANOLEPTIC CHARACTERISTICS

An iconic blend, representative of Salento, it has full and brilliant ruby color, with hints of garnet. On the nose it is complex and intense: at first, you can smell cherry jam, then sweet spices making it more complex, on a background of mint, which enhances the Mediterranean soul. The mouthfeel is full-bodied, fresh, with brackish sapidity. Tannin is voluminous and elegant, perfectly integrated into the texture. Long and pleasant persistence

## FOOD PAIRING

Roasted lamb with potatoes; aged cheeses; game; noble cuts of red meat

**SERVICE TEMPERATURES** 18/20°C

**ALCOHOLIC STRENGTH** 14,5% vol.

## AVAILABLE SIZES

75cl - 150cl - 3lt - 5lt





# ETTAMIANO

SALENTO I.G.P. PRIMITIVO



## GRAPES

Primitivo

## PLANTING DENSITY

5.000 plants/Ha

## TRAINING SYSTEM

Trellises plants among the provinces of Brindisi and Lecce

## TERROIR

Clayey, calcareous, rich in minerals and iron oxides that give the characteristic red color to the earth

## HARVEST

Early september

## PRODUCTIVE PROCESS

The grapes are left to overripe on the vine and harvested manually after careful selection of the healthiest bunches. Fermentation at controlled temperature in horizontal rotary fermenters between 23-25 ° C for 10 days. It follows racking in the soft press

## AGING PROCESS

Aging in second and third passage french oak barriques, then in bottle

## ORGANOLEPTIC CHARACTERISTICS

Deep ruby color, with hints of purple, it's a wine obtained from Primitivo grapes whose distinctive feature is pleasantness. On the nose, you can smell ripe but lively fruit, cinnamon notes, chocolate, tobacco and liquorice. The taste is consistent, enveloping your palate, giving elegance and long pleasantness with a fresh savory note which make you sip it again. Long and fulfilling persistence

## FOOD PAIRING

Sweet and sour lamb; stewed wild boar; long-aged cheeses; pork ribs; cured meat

**SERVICE TEMPERATURES** 18/20°C

**ALCOHOLIC STRENGTH** 14,5% vol.



# SERRE

SALENTO I.G.P. SUSUMANIELLO



## GRAPES

Susumaniello

## PLANTING DENSITY

4.500 plants/Ha

## TRAINING SYSTEM

Trellises plants located around the city of Brindisi, the origin area of this native vine

## TERROIR

Clayey, deep and characterized by gravel

## HARVEST

End of september

## PRODUCTIVE PROCESS

The harvest is late to ensure a slight over-ripening, manual harvesting in small boxes. Fermentation takes place in horizontal rotary fermenters at a controlled temperature between 23-25 ° C for about 10 days. The final racking takes place using soft presses

## AGING PROCESS

Aging in steel tanks and in bottles, to enhance the varietal character of the wine

## ORGANOLEPTIC CHARACTERISTICS

A wine which demonstrates that Susumaniello, a native grape variety of Salento area, if grown in a good way, can give absolutely elegant results. The color is deep ruby. On the nose you get intense aroma of red fruits and spicy notes, black pepper, cloves, on a background of earthy notes and salty aromas. The sip is voluminous, well-balanced, full, with a fresh-savory component. Smooth tannin and long persistence

## FOOD PAIRING

Spare ribs in barbecue sauce, lamb chops in the oven, meat skewers; stewed pork chunks

## SERVICE TEMPERATURES 18/20°C

ALCOHOLIC STRENGTH 13,5% vol.

## AVAILABLE SIZES

75cl - 150cl





## THE BUBBLES

# MILLE E TRENTA

## METODO CLASSICO BIANCO BRUT



### GRAPES

Negroamaro

### PLANTING DENSITY

4.500 plants/Ha

### TRAINING SYSTEM

Trellises plants among Brindisi, Lecce and Taranto provinces

### TERROIR

Clayey, calcareous, shallow and characterized by gravel

### HARVEST

Early august

### PRODUCTIVE PROCESS

The grapes are hand picked in small boxes and subjected to soft pressing. Following a first thermoregulated fermentation in steel tanks, the second fermentation takes place in the bottle. The bottles rest in our barrel room for a minimum period of 72 months before disgorging; subsequently they refine in the bottle

### AGING PROCESS

Long aging on the lees in the bottle

### ORGANOLEPTIC CHARACTERISTICS

A "Metodo Classico" that demonstrates on one hand the eclecticism of Negroamaro and on the other the ability of producing excellent sparkling wines in Salento. At sight it is pale and brilliant gold with fine and persistent perlage. On the nose it express itself in its complexity: hints of small pastries, elegant notes of light flowers and marked minerality. The sip is full and satisfying. It gives a sensation of great creaminess in the mouth, soft but taut in its flavor and freshness. A dynamic sip that closes with perfect balance and very long persistence

### FOOD PAIRING

Raw seafood; seafood first courses; fried fish; agnolotti in parmesan cream

### SERVICE TEMPERATURES 6/8°C

### ALCOHOLIC STRENGTH 12% vol.



## THE BUBBLES

# MELAROSA

VINO SPUMANTE ROSATO EXTRA DRY



### GRAPES

Negroamaro

### PLANTING DENSITY

4.500 plants/Ha

### TRAINING SYSTEM

Trellises plants located in Brindisi, Lecce and Taranto provinces

### TERROIR

Clayey, calcareous, shallow and composed of gravel

### HARVEST

Early August

### PRODUCTIVE PROCESS

The grapes are harvested prematurely in order to preserve the acidity. After a first fermentation in steel, the second fermentation takes place in insulated autoclaves at a controlled temperature of 14/16°C, for about 30 days

### AGING PROCESS

Steel and bottle

### ORGANOLEPTIC CHARACTERISTICS

A Charmat Method, obtained from 100% Negroamaro grapes, which admirably demonstrates the versatility of this vine. Sparkling shining antique pink with subtle and persistent perlage. The nose is full of aromas of small fresh red fruits, strawberries and raspberries, rose petals and iodized blows. The sip is pleasant, immediate, with a perfect balance between softness and freshness. Very pleasant finish

### FOOD PAIRING

Perfect for any aperitif; prawns and scampi; fusion dishes; shrimps and vegetables tempura

### SERVICE TEMPERATURES 6/8°C

**ALCOHOLIC STRENGTH** 11,5% vol.





# TENUTA SAN MARCO LINE

"The taste of home in every bottle: Enjoy our selection with each pour."







## ROSATO

### Salento IGP

#### UVAGGIO

Negroamaro e Malvasia Nera.

#### GRAPES

Negroamaro e Malvasia Nera.

#### VINIFICAZIONE

Questo vino è stato prodotto da uve selezionate di Negroamaro e Malvasia Nera, vendemmiate durante la prima decade di settembre.

La vinificazione è avvenuta con una macerazione delle bucce durata circa 3/4 ore.

La fermentazione alcolica a 14°C e l'affinamento in vasche d'acciaio termoregolate hanno contribuito ad esaltare gli aromi ed i profumi di questo rosato.

#### VINIFICATION

This wine was produced from selected Negroamaro and Malvasia Nera grapes, harvested during the first week of September.

Vinification took place with a maceration of the skins lasting about 3-4 hours.

The alcoholic fermentation at 14 ° C and aging in temperature-controlled stainless steel tanks helped enhance the aromas and perfumes of this rosé.

#### NOTE DEGUSTATIVE

Di colore rosa tenue, profumo delicatamente fruttato e floreale, con riconoscimenti di fragola. Al gusto è gradevole, morbido e fresco, leggermente sapido.

#### TASTING NOTES

Pale pink, delicately fruity and floral, with hints of strawberry. The taste is pleasant, soft and fresh, slightly salty.

**GRADAZIONE ALCOLICA / ALCOHOL CONTENT 12% circa.**  
**TEMPERATURA DI SERVIZIO / SERVING TEMPERATURE 8/12°C**





## NEGROAMARO

### Salento IGP

#### UVAGGIO

Negroamaro.

#### GRAPES

Negroamaro.

#### VINIFICAZIONE

Vitigno dalle origini incerte, presumibilmente greche, la cui denominazione deriva dal dialettale "niuru maru", modificato poi in negro amaro, in riferimento al colore nero delle bucce e al sapore amarostico del vino.

Prodotto da uve mature, macerate in maniera soffice, utilizzando nuove tecniche di lavorazione molto delicate.

Durante la fase di macerazione (8 giorni circa)

in vinificatori verticali chiusi ermeticamente e saturati con CO<sub>2</sub>, il vino completa anche la fermentazione alcolica ad una temperatura non superiore ai 25°C.

#### NOTE DEGUSTATIVE

Di colore rosso rubino intenso con riflessi porpora, ha profumo fine, fruttato e fragrante.

Di media struttura, al palato risulta particolarmente equilibrato con buona freschezza e sentori di piccoli frutti a bacca rossa.

#### VINIFICATION

Vine of uncertain origins, probably Greek, whose name comes from the dialect "niuru maru", then changed into Negroamaro, because of the dark color of the skins and its bitter taste.

This wine is obtained from Negroamaro grapes, macerated into vertical fermenters hermetically closed and saturated with CO<sub>2</sub>.

It completes the alcoholic fermentation at a temperature never exceeding 25°C.

#### TASTING NOTES

Medium ruby red colour; aromas of plum, dried herb and cooked black fruit; dry, medium bodied, soft tannins, juicy red fruit flavors.

This is a very easy drinking and versatile wine.

**GRADAZIONE ALCOLICA / ALCOHOL CONTENT 12,5% circa.**  
**TEMPERATURA DI SERVIZIO / SERVING TEMPERATURE 16/18°C**



## PRIMITIVO

### Salento IGP

#### UVAGGIO

Primitivo.

#### GRAPES

Primitivo.

#### VINIFICAZIONE

Vino prodotto dallo storico vitigno Primitivo, il cui nome deriva dalla precocità di maturazione. Ha origini incerte, presumibilmente dalmate, fu trapiantato in Puglia, a Gioia del Colle, dai monaci Benedettini nel XVII secolo. Il grappolo si presenta spargolo, non serrato, con acini dagli zuccheri molto concentrati. Durante la fase di macerazione (8 giorni circa), in vinificatori orizzontali rotativi da 1.000 ettolitri, il vino completa anche la fermentazione alcolica ad una temperatura non superiore ai 25°C.

#### NOTE DEGUSTATIVE

Rosso rubino intenso con riflessi cardinalizi, al naso si presenta armonico, con note di frutta rossa matura e leggermente speziato. Sapore elegante e vellutato, leggera acidità e tannini molto gradevoli.

#### VINIFICATION

This autochthonous grape variety was implanted for the first time in Gioia del Colle area by the Benedictine monks during the XVII Century. Primitivo bunches have small berries with high concentration of sugar. During the 8 day maceration, which takes place in horizontal rotating tanks, the wine completes its alcoholic fermentation at a temperature never exceeding 25°C.

#### TASTING NOTES

A truly exquisite masterpiece from the finest Primitivo grapes, elegant and full bodied red wine, boasts a rich berry and spicy bouquet. Smooth texture, harmonious finish and supple tannins.

**GRADAZIONE ALCOLICA / ALCOHOL CONTENT 13% circa.**  
**TEMPERATURA DI SERVIZIO / SERVING TEMPERATURE 16/18°C**





## SALICE SALENTINO

### Rosso DOP

#### UVAGGIO

Negroamaro e Malvasia Nera.

#### GRAPES

Negroamaro e Malvasia Nera.

#### VINIFICAZIONE

Vino prodotto da uve mature e selezionate di Negroamaro e Malvasia Nera, macerate in maniera soffice, utilizzando nuove tecniche di lavorazione molto delicate. Durante la fase di macerazione (8 giorni circa), in vinificatori orizzontali rotativi da 500 ettolitri, il vino completa anche la fermentazione alcolica ad una temperatura non superiore ai 20°C. Il vino è poi introdotto in barriques da 225 lt di rovere francese.

#### VINIFICATION

Wine obtained from selected Negroamaro and Malvasia Nera grapes, macerated and fermented in horizontal rotating steel tanks with selected yeasts. Here the wine completes also its alcoholic fermentation at a temperature never exceeding 25°C. It is then racked into French oak barrels where it matures for 6 months.

#### NOTE DEGUSTATIVE

Di colore rosso rubino con riflessi porpora, al naso rivela aromi gradevoli di susina selvatica, more, fragoline di bosco e note tostate. Palato armonico, elegante, giustamente tannico.

#### TASTING NOTES

A superb blend of black grapes and careful fermentation give a wine that is dark plum and earthy in colour with ripe damsons and dark chocolate on the nose. The palate is soft and ripe, with structured tannins, giving a smooth lingering finish.

**GRADAZIONE ALCOLICA / ALCOHOL CONTENT 12,5% circa.**  
**TEMPERATURA DI SERVIZIO / SERVING TEMPERATURE 16/18°C**



## CHARDONNAY

Salento IGP

### UVAGGIO

Chardonnay.

### GRAPES

Chardonnay.

### VINIFICAZIONE

Vino prodotto da uve Chardonnay vendemmiate nel mese di agosto e sottoposte a criomacerazione per 12 ore e successivamente convogliate in serbatoi di acciaio inox, dove avviene la fermentazione alcolica ad una temperatura di circa 15°C. Segue un periodo di affinamento in vasche di acciaio termoregolate.

### VINIFICATION

The grapes are destemmed, crushed and gently pressed. The must is cooled to 10°C in order to allow a natural fining. After fully carrying out the alcoholic fermentation in stainless-steel vats at 15° C., the wine decants again in steel prior to bottling.

### NOTE DEGUSTATIVE

Colore giallo paglierino; il suo profumo è intenso e fruttato, con note di pepe nero, ravvivato da una buona acidità.

### TASTING NOTES

Straw in colour with aromas of vanilla and ripe fruits. It is fresh, lively and well balanced to the palate with a dry and delicate flavor.

**GRADAZIONE ALCOLICA / ALCOHOL CONTENT 12% circa.**  
**TEMPERATURA DI SERVIZIO / SERVING TEMPERATURE 8/12°C**





## WHAT THEY SAY ABOUT US:

### CANONICO NEGROAMARO SALENTO IGT

THE BEST ITALIAN WINES LUCA MARONI 91 PTS. 2023  
GAMBERO ROSSO-BEREBENE LOWCOST (NATIONAL OSCAR RED WINES) 2015  
GAMBERO ROSSO-BEREBENE LOWCOST 2014  
GAMBERO ROSSO-BEREBENE LOWCOST 2013  
CHINA WINE & SPIRITS AWARDS  
INTERNATIONAL ENOLOGICAL COMPETITION VINITALY-SPECIAL NATION  
AWARD 2014- GRAN MENZIONE  
TWO GLASSES GAMBERO ROSSO 2014  
TWO GLASSES GAMBERO ROSSO 2005  
TWO GLASSES GAMBERO ROSSO 2004  
INTERNATIONAL ENOLOGICAL COMPETITION VINITALY-GRAN MENZIONE 2014  
INTERNATIONAL ENOLOGICAL COMPETITION VINITALY-BRONZE MEDAL 2012  
INTERNATIONAL ENOLOGICAL COMPETITION VINITALY-GRAN MENZIONE 2009  
INTERNATIONAL ENOLOGICAL COMPETITION VINITALY-GRAN MENZIONE 2008  
INTERNATIONAL ENOLOGICAL COMPETITION VINITALY-GRAN MENZIONE 2007  
INTERNATIONAL ENOLOGICAL COMPETITION VINITALY-GRAN MENZIONE 2005  
INTERNATIONAL WINE CHALLENGE-GRAN MENZIONE 2015  
INTERNATIONAL WINE CHALLENGE-BRONZE MEDAL 2009  
INTERNATIONAL WINE CHALLENGE-BRONZE MEDAL 2008  
INTERNATIONAL WINE CHALLENGE-SILVER MEDAL 2006  
INTERNATIONAL WINE CHALLENGE-GOLD MEDAL 2004  
INTERNATIONAL WINE CHALLENGE-SILVER MEDAL 2001  
INTERNATIONAL WINE & SPIRIT COMPETITION-RECOMMENDATIONS 2006  
INTERNATIONAL MAYOR'S SELECTION COMPETITION 2013-SILVER MEDAL  
INTERNATIONAL MAYOR'S SELECTION COMPETITION 2009-SILVER MEDAL  
INTERNATIONAL BRUSSELS COMPETITION 2007-GOLD MEDAL  
MONDIALE VINALIES COMPETITION 2004-RECOMMENDATIONS  
MONDIALE VINALIES COMPETITION 2002-SILVER MEDAL  
WINE ADVOCATE 2006-RECOMMENDATIONS  
ENOLOGICAL COMPETITION PRAMAGGIORE 2003-GOLD MEDAL  
AIN ASIA IMPORT NEWS 2019-SILVER MEDAL  
DECANTER WORLD WINE AWARDS 2011-RECOMMENDATIONS  
DECANTER WORLD WINE AWARDS 2010-SILVER MEDAL  
DECANTER WORLD WINE AWARDS 2006-BRONZE MEDAL  
DECANTER WORLD WINE AWARDS 2005-BRONZE MEDAL  
INTERNATIONAL WINE & SPIRIT COMPETITION 2002-BRONZE MEDAL  
INTERNATIONAL MAYOR'S SELECTION COMPETITION 2009-SILVER MEDAL  
INTERNATIONAL BRUSSELS COMPETITION 2005-GOLD MEDAL  
MONDIALE VINALIES COMPETITION 2002-SILVER MEDAL

### SANGAETANO PRIMITIVO DI MANDURIA ROSSO DOP

LUCA MARONI 93 PTS. 2023  
CHINA WINE & SPIRITS AWARDS  
WINE SPECTATOR 2014 89/100  
INTERNATIONAL ENOLOGICAL COMPETITION VINITALY-GRAN MENZIONE 2015  
INTERNATIONAL ENOLOGICAL COMPETITION WINE CHALLENGE-BRONZE 2015  
INTERNATIONAL MAYOR'S SELECTION COMPETITION 2013-SILVER MEDAL  
WOW COMPETITION 2018-GOLD MEDAL  
AIN ASIA IMPORT NEWS 2020-GOLD MEDAL  
AMERICAN FOOD AWARDS 2020-SILVER MEDAL  
JAMES SUCKLING: 91 POINTS A+  
INTERNATIONAL MAYOR'S SELECTION COMPETITION 2013-SILVER MEDAL  
DECANTER 89 POINTS

### ETTAMIANO

CHINA WINE&SPIRIT AWARDS: DOUBLE GOLD  
INTERNATIONAL VINITALY COMPETITION / NATIONAL SPECIAL  
AWARD 2014 – BRONZE  
INTERNATIONAL VINITALY COMPETITION 2014 – GRAND MENTION  
DUE BICCHIERI GAMBERO ROSSO 2012  
DUE BICCHIERI GAMBERO ROSSO 2009  
INTERNATIONAL VINITALY COMPETITION 2012 – GRAND MENTION  
INTERNATIONAL VINITALY COMPETITION 2010 - GRAND MENTION  
INTERNATIONAL VINITALY COMPETITION 2009 - BRONZE  
INTERNATIONAL VINITALY COMPETITION 2007 – GRAND MENTION  
WINES OF THE MEDITERRANEAN 2010 - SILVER

### SERRE SALENTO IGP SUSUMANIELLO

LUCA MARONI 94 PTS. 2023  
GOOD WINES OF ITALY 2023  
DUE BICCHIERI GAMBERO ROSSO 2014  
DUE BICCHIERI GAMBERO ROSSO 2013  
DUE BICCHIERI GAMBERO ROSSO 2012  
DUE BICCHIERI GAMBERO ROSSO 2011  
DUE BICCHIERI GAMBERO ROSSO 2010  
CHINA WINE&SPIRITS AWARDS  
LUCA MARONI 2017 - THIRD PLACE  
INTERNATIONAL VINITALY COMPETITION / NATIONAL SPECIAL  
AWARD 2014 – GRAND MENTION  
INTERNATIONAL VINITALY COMPETITION - GRAND MENTION 2015  
INTERNATIONAL VINITALY COMPETITION - GRAND MENTION 2014  
INTERNATIONAL VINITALY COMPETITION - GRAND MENTION 2011  
INTERNATIONAL VINITALY COMPETITION - GRAND MENTION 2010  
GUIDE ORO VERONELLI - SUPER THREE STARS  
INTERNATIONAL WINE CHALLENGE - BRONZE 2015  
DECANTER WORLD WINE AWARDS - GOLD 2015  
AIN ASIA IMPORT NEWS 2021 - SILVER  
AIN ASIA IMPORT NEWS 2020 - SILVER  
AIN ASIA IMPORT NEWS 2019 - GOLD  
VINOWAY WINE SELECTION 2023 - GOLD  
RADICI DEL SUD 2021 - GOLD  
AMERICAN FOOD AWARDS 2020 - GOLD  
JAMES SUCKLING: 90 POINTS A+  
5STARWINES VINITALY INTERNATIONAL WINE GUIDE 2021 - 93/100



## WHAT THEY SAY ABOUT US:

### SELVAROSSA SALICE SALENTINO DOP RISERVA

THE BEST ITALIAN WINES LUCA MARONI 96 PTS. 2023  
DECANTER 2022 90 PTS.  
5 GRAPPOLI BIBENDA 2021  
5 GRAPPOLI BIBENDA 2020  
5 GRAPPOLI BIBENDA 2019  
5 GRAPPOLI BIBENDA 2018  
5 GRAPPOLI BIBENDA 2017  
5 GRAPPOLI BIBENDA 2016  
5 GRAPPOLI BIBENDA 2015  
5 GRAPPOLI BIBENDA 2014  
TWO GLASSES GAMBERO ROSSO 2023  
TWO GLASSES GAMBERO ROSSO 2020  
TWO GLASSES GAMBERO ROSSO 2019  
TWO GLASSES GAMBERO ROSSO 2018  
TWO GLASSES GAMBERO ROSSO 2017  
TWO GLASSES GAMBERO ROSSO 2016  
TWO GLASSES GAMBERO ROSSO 2015  
TWO GLASSES GAMBERO ROSSO 2014  
TWO GLASSES GAMBERO ROSSO 2013  
TWO GLASSES GAMBERO ROSSO 2012  
TWO GLASSES GAMBERO ROSSO 2011  
TWO GLASSES GAMBERO ROSSO 2010  
TWO GLASSES GAMBERO ROSSO 2009  
TWO GLASSES GAMBERO ROSSO 2008  
ONE GLASS GAMBERO ROSSO 2008  
CHINA WINE & SPIRITS AWARDS-DOUBLE GOLD MEDAL  
LUCA MARONI GUIDE 2013: THIRD BEST WINE (REDS)  
LUCA MARONI GUIDE 2012: SECOND BEST WINE (REDS)  
TAVOLA E GUSTO GOLDEN BUNCH  
VINITALY INTERNATIONAL WINE CONTEST 2014-GOLD MEDAL  
VINITALY INTERNATIONAL WINE CONTEST 2015-GOLD MEDAL  
VINITALY INTERNATIONAL WINE CONTEST 2012-BRONZE MEDAL  
VINITALY INTERNATIONAL WINE CONTEST 2011-HONORABLE MENTION  
SPECIAL AWARD VINITALY PUGLIA 2010-HONORABLE MENTION  
SPECIAL AWARD VINITALY PUGLIA 2010-BRONZE MEDAL  
SPECIAL AWARD VINITALY 2009-HONORABLE MENTION  
SPECIAL AWARD VINITALY 2008-HONORABLE MENTION  
SPECIAL AWARD VINITALY 2007-HONORABLE MENTION  
SPECIAL AWARD VINITALY 2003-HONORABLE MENTION  
SPECIAL AWARD VINITALY 2002-GOLD MEDAL  
GUIDE EXCELLENT WINES OF ITALY 2011/12-GOLDEN BUNCH  
GUIDE ORO I VINI DI VERONELLI 2012-SUPER THREE STARS  
GUIDE TO WINES OF PUGLIA AND BASILICATA 2014  
GUIDE TO WINES OF PUGLIA AND BASILICATA 2013-EXCELLENCE  
GUIDE TO WINES OF PUGLIA AND BASILICATA 2012-EXCELLENCE  
INTERNATIONAL WINE CHALLENGE 2011-SILVER  
INTERNATIONAL WINE CHALLENGE 2008-BRONZE  
INTERNATIONAL WINE CHALLENGE 2007-SILVER  
INTERNATIONAL WINE CHALLENGE 2006-SILVER  
INTERNATIONAL WINE CHALLENGE 2005-SILVER  
INTERNATIONAL WINE CHALLENGE 2002-GOLD  
DECANTER WORLD WINE AWARDS 2006-BRONZE

DECANTER WORLD WINE AWARDS 2005-BRONZE  
ENOLOGICAL CONTEST DOUJA D'OR 2003-GOLD  
INTERNATIONAL ENOLOGICAL CONTEST SELEZIONE DEL SINDACO 2009-SILVER  
INTERNATIONAL ENOLOGICAL CONTEST SELEZIONE DEL SINDACO 2005-GOLD  
INTERNATIONAL ENOLOGICAL CONTEST SELEZIONE DEL SINDACO 2003-GOLD  
INTERNATIONAL ENOLOGICAL CONTEST SELEZIONE DEL SINDACO 2002-SILVER  
INTERNATIONAL ENOLOGICAL CONTEST BRUXELLES 2008-SILVER  
MONDIAL VINALIES COMPETITION 2008-SILVER  
MONDIAL VINALIES COMPETITION 2002-SILVER  
GENTLEMEN TOP 100-SUPER RANKING 2014  
GENTLEMEN TOP 100-SUPER RANKING 2011  
ENOLOGICAL CONTEST PRAMAGGIORE 2003-GOLD  
ENOLOGICAL CONTEST PRAMAGGIO

### SELVAMARA NEGROAMARO SALENTO IGP

BEREBENE 2023 QUALITY-PRICE AWARD  
THE BEST ITALIAN WINES LUCA MARONI 90 PTS. 2023  
VINOWAY WINE SELECTION 2023-GOLD MEDAL  
AMERICAN FOOD AWARDS 2021-SILVER MEDAL  
AMERICAN FOOD AWARDS 2020-GOLD MEDAL  
5STARWINES VINITALY INTERNATIONAL WINE GUIDE 2023 90/100

### SANTA CATERINA WHITE SALENTO IGT

CHARDONNAY DU MONDE 2007 - GOLD MEDAL  
INTERNATIONAL VINITALY COMPETITION - GRAND MENTION 2007

### MILLE E TRENTA BRUT METODO CLASSICO MILLESIMATO

5STARWINES VINITALY INTERNATIONAL WINE GUIDE 2023 - 90/100

### MELAROSA SPARKLING ROSÉ EXTRA DRY

WOW COMPETITION (CIVILTÀ DEL BERE 2023) - BRONZE MEDAL  
ITALIAN NATIONAL ROSÉ WINE COMPETITION 2014 - SILVER MEDAL  
GAMBERO ROSSO-BOLLCINE D'ITALIA (QUALITY-PRICE OSCAR) 2011  
INTERNATIONAL VINITALY COMPETITION - GRAND MENTION 2011  
ITALIAN NATIONAL ROSÉ WINE COMPETITION 2014 - SILVER MEDAL  
GUIDE PROSIT ONAV





# LINEA MAGNA GRAECIA

"The essence of Calabria's vineyards in every bottle: Enjoy our exclusive wines."







# MAGNA GRAECIA STORY

## *A fabulous tangle of cultures*

*The choice of a name usually suggests something great which belongs to the past. This is why we called the firm Magna Graecia. The Greeks developed efficient techniques of viticulture, fostering the cultivation of the vine and the production of wine, making it an integral part of the cultures and of the rites of all the peoples in Europe. Calabria used to be part of an area called Magna Graecia, so using this name is a way of unifying similar cultures and passions. No other name could be more appropriate).*

*Thanks to a family passion handed down for 4 generations, MAGNA GRAECIA winery was created in 2008. This passion moves from careful and rigorous accuracy of every single process, from the selection of the grapes to the conservation of the single bottles.*





*Alcohol content:*

**14,5%**

*(the alcohol content may be subject to change according to the climate)*

*Appellation of Wine:*

*Italy Calabria Protected Geographic Indication.*

*Gaudio is:*

*Enjoying one drop of this delicious nectar of the gods makes you feel alive and fully satisfied.*

*This wine was made by traditional winemaking of "Magliocco & Merlot" grapes.*

*The color is:*

*intense ruby red.*

*With the nose you can smell:*

*cherry; ripe fig and hints of herb.*

*This elegant, ruby red wine is both fragrant and fruity. Cherry; black cherry and hints of ripe figs unfold and linger in this easy drinking red. The delicate bouquet and rich texture make this blend (magliocco e merlot) lovers dream. Versatile, enjoy this with both red and white meats and this is also delicious with salmon, tuna, grilled meats and different kind of cheeses.*

*The Fermentation takes place in stainless steel containers. The aging time is 8 months in small containers made of stainless steel, and another 6 months in the bottle. After fermentation the two different varieties are blended precisely according to our family recipe was that handed down from our grandparents. Beautifully balanced and integrated, this offers sweet dried cherry, dates as well as savory accents of herbs and earthy notes. Fresh and focused with a silky texture that carries a streak of minerality on the finish.*

*This wine was made using two different grape varieties MAGLIOCCO "AUTHENTIC GRAPE OF CALABRIA ITALY" and MERLOT "INTERNATIONAL GRAPE", these grapes are harvest and selected by hand with great care and passion.*



*Alcohol content:*

*13,5 / 14,5%*

*(the alcohol content may be subject to change according to the climate)*

*Appellation of Wine:*

*Italy Calabria Protected Geographic Indication.*

*Gaudio is:*

*Enjoying one drop of this delicious nectar of the gods makes you feel alive and fully satisfied.*

*This wine was made by traditional winemaking of "Pecorello Chardonnay" grapes.*

*The color is:*

*light yellow.*

*With the nose you can smell:*

*complex bouquet with exotic floral aromas.*

*The taste:*

*soft, fruity; and silky.*

*The body:*

*beautiful and persistent, lush melon and pineapple flavors combine with crisp acidity.*

*This wine was made using two different grape varieties Pecorello "AUTHENTIC GRAPE OF CALABRIA ITALY" and Chardonnay "INTERNATIONAL GRAPE". These grapes are harvest and selected by hand with great care and passion.*

*The Fermentation takes place in stainless steel containers. The aging time is 6 months in small containers made of stainless steel, and another 4 months in the bottle. Beautifully balanced and integrated, this offers floral notes as well as melon, pineapple, and a balanced acidity. Served chilled and enjoy with Italian food such as pasta with seafood, fish, and fresh vegetables.*

*This wine drinks well with seafood, salads, mild cheese, pork, and poultry. This wine is also excellent paired with appetizers such as raw fish, oysters, shrimp, scallops, and bruschetta with anchovies and fresh tomato.*





*Alcohol content:*

*14,5%*

*(the alcohol content may be subject to change according to the climate)*

*Appellation of Wine:*

*Italy Calabria Protected Geographic Indication.*

*Barone` is:*

*Richness of the earth captured in a sip defines elegance and purity.*

*This wine was made by traditional winemaking of "Guarnaccia Nera" grapes.*

*The color is:*

*Intense ruby red.*

*With the nose you can smell:*

*ripe red fruit with hints of spice.*

*This wine was made using only AUTHENTIC GRAPE OF CALABRIA ITALY, this grape is harvest and selected by hand with great care and passion.*

*The Fermentation takes place in stainless steel containers. The aging time is 8 months in small containers made of stainless steel, after 8 months in French OAK barrels and another 6 months in the bottle. Red Barone` is an excellent choice for hearty meat or game dishes and full-flavors cheeses. (Excellent with pork and grilled meats)*

*Red Barone` is rich and expressive yet supremely elegant. The rich palate doles out black cherry, black pepper, blackberries, raspberries, hints of fig ( high expression of my land ) and velvety tannins. Enjoy with meats such as Beef, Bisonte and Pork. The best served with all Italian food such as Pasta with meat and Italian cheese.*



*Alcohol content:*

*13,5 / 14,5%*

*(the alcohol content may be subject to change according to the climate)*

*Appellation of Wine:*

*Italy Calabria Protected Geographic Indication.*

*Baronè is:*

*Richness of the earth captured in a sip defines elegance and purity:*

*This wine was made by traditional winemaking of "Pecorello" grapes.*

*The color is:*

*Yellow/greenish.*

*With the nose you can smell:*

*ripe pear and persistent bouquet of white flowers.*

*This wine was made using only AUTHENTIC GRAPE OF CALABRIA ITALY, this grape is harvest and selected by hand with great care and passion.*

*The Fermentation takes place in stainless steel containers with automatic controlled temperature. The aging time is 7 months in small containers made of stainless steel, and another 6 months in the bottle.*

*In this whine you can smell a full and persistent bouquet that enhances the typical characteristics of the authentic Calabria grape. The rich and complex Italian style shows ripe pear, earth and buttery flavors, together with a creamy texture and a long flavor of white flowers. This wine, with flavors of pear, apple and a little bit of melon, has a bouquet and buttery finish.*

*Enjoy with seafood and chicken. It complements grilled tuna or salmon and roast chicken and pork cooked Italian style simply with oil and seasoning.*





### ***What they say about us:***

#### ***Smart Wine 2016***

*First exhibition of the Young Wine Producers and Small Cellars, traveling in Città di Castello Historical Center. To be protagonists were the best 100 small wineries and the producers "under 40" Italian selected by A.I.S., between them Magna Graecia. "Every time, before a small event or big, inside of me, always feel that emotion and that fear of responsibility for a territory that deserves the attention of the world ... back with the best award SMART WINE 2016" Red Baron 2013 collection "satisfied and more and more proud to have once again brought my territory in one important scenario, elegant and culture."*

#### ***The Best Wines of Italy' by Luca Maroni***

*White Gaudio: 87/100 with mention of best wine*

*Red Gaudio: 90/100*

#### ***According to the Veronelli Wine Guide Gold Edition:***

*White Gaudio: 87/100*

*Rosé Gaudio: 86/100*

*Red Gaudio: 90/100*

#### ***3rd National Wine Competition "Wines of the Mediterranean"***

***Rosé Gaudio winner with a certificate of merit and medal***

***Guest at Vinitaly 2011 at the ONAV stand.***

#### ***lorence Wine Festival Florence Piazza Pitti***

*Best wine for the highest number of reviews received during the event, Red Gaudio*



ROXEEANI LLC  
web: [roxeeani.com](http://roxeeani.com)  
e-mail: [contact@roxeeani.com](mailto:contact@roxeeani.com)  
tel. 470 588 5868