

# VIGNETI DEL SALENTO



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GRANDI VINI



FANTINI

BEST ITALIAN PRODUCER

2016 | 2017 | 2019 | 2020 | 2021 | 2022 | 2023 | 2024



# VIGNETI DEL SALENTO

*“Light” and “Stone” : that’s where it all begins in the land of Salento.*

*The “Light” penetrates in the secret clefts of the ground with its Mediterranean character, it warms the red colour of the soil, draws the scents from the sea and makes the sparse bunches of grapes turn red.*

*The solid, indestructible “Stone”, soft and malleable, emerges from the subsoil, gasping for air, it draws the boundary lines on the dry stone and secretly tangles with the Trulli (typical cylinder shaped houses with a conical roof) across the meadows where the trees are hundreds of years old.*

*In this special atmosphere the old grapevines lay still and silent, in the same place for almost a century. They struggle with the passing of time, drawing heat from the “Light” and refreshment from the “Stone”. We wonder if it’s a miracle, or a principle of nature, but these old grapevines still offer their precious fruits, despite their struggles.*

*We would like to tell the story of the authenticity and the magic of this “Land of Light and Stone” in every single drop of wine. To do so we chose 2 expert winemakers, Filippo Baccalaro and Teo D’Apolito. After years of research, they managed to find the best and oldest vineyards in the Manduria and Sava area which, thanks to their specific soil and climate conditions, are considered the most suitable areas for the main grape variety (the Primitivo). The soil is a bright brick red, it is rich in iron, well draining and originates from the underlying crumbling limestone. The temperature range between night and day and the sea breezes facilitate the development of aromas in the grapes. The heat of the sunlight dries out the grapes and in this way increases the content of sugar.*

*We take care of every single detail to make the difference, we carefully follow every stage of the harvest. The grapes are manually harvested early in the morning, before dawn, to guarantee the best aromatic complexity. The intact grapes are then taken to the cellar where they continue and finish their process under the supervision of the expert winemakers. Among our indigenous red grape varieties there are the Primitivo, Negroamaro and Malvasia Nera and for the white we have the Verdeca grape variety.*

*The future projects of the company partners include the wish to give notoriety to the unknown vine varieties of Salento, in order to promote the Puglia region all over the world.*

# VIGNETI DEL SALENTO

SALENTO PUGLIA ITALY

## I MURI ESTATE SERIES



**VINIFICATION** = De-stemming and crushing of the grapes, maceration at controlled temperature for 8 – 10 days with regular pumping overs. Draining off and malolactic fermentation in stainless steel tanks.

**COLOUR** = Ruby red colour with purple hues.

**BOUQUET** = Intense, vinous, spicy and fruity, with notes of blackberries (black currants and berries).

**FLAVOUR** = A medium bodied wine, velvety, very good balance between freshness and warm feelings, long tasting and savory aftertaste.

**RECOMMENDED WITH** = For its pleasant structure and intense aromaticity, the Negroamaro pairs ideally with typical Puglian dishes, orecchiette with broccoli rabe and goat cheese.

**SERVING TEMPERATURE** = 16 – 18 degrees C.

**GRAPE: 100% NEGROAMARO**

2024 I Muri Negroamaro IGP 14.0% Alc

# VIGNETI DEL SALENTO

SALENTO PUGLIA ITALY

## I MURI ESTATE SERIES



**VINIFICATION** = De-stemming and crushing of the grapes, maceration at controlled temperature for 8 – 10 days with regular pumping overs. Draining off and malolactic fermentation in stainless steel tanks.

**COLOUR** = Intense ruby red colour with violet reflections.

**BOUQUET** = Intense fruity red fruits.

**FLAVOUR** = A full bodied wine, soft, quite tannic, harmonious. Ready to drink.

**RECOMMENDED WITH** = It goes well with savory cold cuts, red meats cooked in irons, game smoked cheeses and herbed cheese. It is also well paired with seafood dishes that are particularly savory, such as swordfish with rosemary.

**SERVING TEMPERATURE** = 16 – 18 degrees C.

GRAPE: 100% PRIMITIVO

2024 I Muri Primitivo IGP 13.0% Alc

# VIGNETI DEL SALENTO

SALENTO PUGLIA ITALY

## ZOLLA ESTATE SERIES



**VINIFICATION** = De-stemming and crushing of the grapes, maceration at controlled temperature for 8 – 10 days with regular pumping overs. Draining off and malolactic fermentation in stainless steel tanks. Refining in used American and French oak barriques for the next 6 – 8 months.

**COLOUR** = Very intense ruby red colour.

**BOUQUET** = Rich aroma of ripe red fruits, cherries, berries, with notes of cinnamon.

**FLAVOUR** = A full bodied wine, rich in velvety tannins, persistent and pleasant aftertaste.

**RECOMMENDED WITH** = Pairs well with red meats on the grill, salami and seasonal cheeses. The ideal wine to pair with important dishes, such as fillet mignon with a reduction of balsamic vinegar.

**SERVING TEMPERATURE** = 16 – 18 degrees C.

**GRAPE:**

**50% PRIMITIVO**

**50% MERLOT**

2019 Zolla Primitivo / Merlot IGP 13.5% Alc

# VIGNETI DEL SALENTO

SALENTO PUGLIA ITALY

## ZOLLA ESTATE SERIES



**VINIFICATION** = De-stemming and crushing of the grapes, maceration at a controlled temperature for 8 – 10 days with regular pumping overs. Draining off and malolactic fermentation in stainless steel tanks. Refining in used French and American oak barriques for the next 6 – 8 months.

**COLOUR** = Ruby red with violet dark hints.

**BOUQUET** = Intense, complex, fruity aroma with notes of small red fruits, cherries and blackberries.

**FLAVOUR** = Velvety texture, soft, warm and quite tannic, with great taste and persistence.

**RECOMMENDED WITH** = Excellent with robust pasta dishes. Also great with lamb and game dishes with rich sauces. Can be enjoyed with seasoned cheeses.

**SERVING TEMPERATURE** = 16 – 18 degrees C.

GRAPE: 100% PRIMITIVO

2021 Zolla Primitivo di Manduria DOP 14.5% Alc

# VIGNETI DEL SALENTO

SAVA AND MANDURIA PUGLIA ITALY

## ZOLLA ESTATE SERIES



**VINEYARDS** = Our grapes are located between Sava and Manduria, in the heart of the production area of Primitivo di Manduria. The warmth of the sun and the proximity to the Ionian Sea are the most important factors for the production of Primitivo. This land gives life to the typical bush vines, “albarello” of over 30 years old which give to the wine a unique aromatic characteristic.

**VINIFICATION** = Destemming and soft crushing of the grapes which are partly harvested overripe. Maceration at controlled temperature of 24-25 ° C for 12-14 days with periodic pumping over. Racking and malolactic fermentation in stainless steel tanks. Aging in French and American oak barrels of second passage for 12 months and sharpening in cement for the next 12 months.

**COLOUR** = Red ruby with violet reflections.

**BOUQUET** = Offers a complex bouquet with notes of cherry, blackberries, black currant combined with scents of spice and vanilla, coffee and toffee.

**FLAVOUR** = A red with great body, velvet tannins and long persistence.

**RECOMMENDED WITH** = Excellent with robust first courses and lamb. Excellent with game that has been served with elaborate sauces. Also fabulous with hard cheeses.

**SERVING TEMPERATURE** = 16 – 18 degrees C.

GRAPE: 100% PRIMITIVO

2018 Zolla Primitivo di Manduria Riserva DOP 15.0% Alc

# VIGNETI DEL SALENTO

SALENTO ITALY

## PREMIUM ESTATE GOLD SERIES



**COLOUR** = Ruby red with purple reflections.

**BOUQUET** = Intense bouquet with hints of cherries and blackberries, soaked in mint tobacco, slightly spicy.

**FLAVOUR** = The spicy taste makes this wine sweet to the mouth, finishing with notes of cocoa and coffee. Persistent wine, will continue to evolve for the next 10 years.

**VINES AGE** = 60 – 70 years old.

**VINIFICATION** = Collection of slightly overripe grapes, de-stemming and crushing, maceration at controlled temperature for 10 – 12 days with regular pumping overs. Draining off and malolactic fermentation in stainless steel tanks. Ageing in American and French oak barriques for the next 12 months.

**RECOMMENDED WITH** = The famous Apulian cuisine with its meat dishes, excellent also with game and mature pecorino cheese.

**SERVING TEMPERATURE** = 16 – 18 degrees C.

**CELLARING POTENTIAL** = Can be enjoyed now and if cellared correctly, will evolve up to 2029.

GRAPE: 100% PRIMITIVO

Gold Medal Berlin Wine Trophy

2021 Vigne Vecchie Leggenda Primitivo di Manduria DOC 15.5% Alc