



*Ronaldinho*  
100%

*Fabio Cordella*  
CANTINE  
Viticoltori dal 1911



### PRIMITIVO SALENTO I.G.P.

Varietà di uve: *Vino ottenuto da Vitigni di Primitivo del Salento*

Affinamento: *Affinato in Barrique per circa 24 mesi.*

Allevamento: *Alberello tipico pugliese.*

Colore: *Rosso intenso, con riflessi violacei*

Profumo: *Bacca Rossa con sentori di vaniglia e leggero cacao, ottenuti dall'affinamento in barrique.*

Temperatura di servizio ideale: *Va servito a 17°-18° avendo cura di stapparlo 20 minuti prima.*

Abbinamenti gastronomici: *Si abbina a primi piatti importanti, carni arrosto, formaggi stagionati. Alc. 14% Vol.*

Grape Variety: *Primitivo Vineyards: Apulian saplin. Grape picking time: August.*

Method of picking: *Hand picking, with a careful selection of the grapes and immediate transport to the winery.*

Vinification technology: *Classic verification in red. The must stay in maceration with the grape skins for 6 to 8 days, in order to obtain a full bodied and fragrant wine.*

The fermentation temperature is kept between 26-28 °C.

Refinement: *In barrique wine casks for about 15/18 months.*

Organoleptic characteristics: *Of an intense ruby red colour the smell presents a persistent wine like bouquet, with an aroma of ripe fruits of the forest and spices. The flavour is dry with a slightly velvety bitter sharp and generous aftertaste.*

Gastronomic accompaniment: *It's a wine that goes with main courses, roast, mixer grills, meats in sauce and seasoned cheeses.*

Serving temperature: *Serve at room temperature, uncorking the bottle at least 15 mins before serving it.*

Alc. 14% by Vol.

### CHARDONNAY SALENTO I.G.P.

Varietà di uve: *Chardonnay 100%*

Affinamento: *In vasche d'acciaio termoregolate per 4-5 mesi che contribuiscono ad esaltare le aromaticità e i profumi.*

Caratteristiche organolettiche: *Colore giallo paglierino con riflessi verdognoli. Al naso si presenta con profumi fruttati di banana, ananas e mela. In bocca è fresco, morbido ed equilibrato. Servire freddo. Ottimo con grigliate di pesce e formaggio fresco. 13% Vol.*

Grape Variety: *Chardonnay 100%. Vineyards: Guyot*

Grape picking time: *Laste decade of August.*

Method of picking: *Hand picking, with a careful selection of the grapes and immediate transport to the winery.*

Vinification technology: *The grapes are trodden and pressed with the sudden separation of the peels. The grape juice goes to the fermentation in steel wine tanks and the temperature is constantly at 15 °C.*

Refinement: *In steel tanks thermoregulated which exalts aromaticity and perfumes.*

Organoleptic characteristics: *Straw-yellow colour with green highlights. Fresh bouquet with a scent of mature fruits. Wine with a great structure, dry, soft, good aroma-flavor persistence.*

Gastronomic accompaniment: *It's a perfect wine for the main course with delicate dressings, fish, white meats and fresh cheeses.*

Serving temperature: *Serve cold at 8-10 °C. Alc. 13% by Vol.*



### NEGROAMARO SALENTO ROSATO I.G.P.

Varietà di uve: *Negroamaro 100%*

Affinamento: *6 mesi in vasche d'acciaio che contribuiscono ad esaltare i profumi e gli aromi.*

Caratteristiche organolettiche: *Ha colore cerasuolo chiaro, profumo delicato, sapore asciutto e sapido, gusto armonico e ben strutturato. Queste caratteristiche lo rendono vino a tutto pasto che si accompagna molto bene anche con antipasti di pesce.*

Va servito fresco a 10-12°C stappando la bottiglia al momento. Alc. 13% Vol.

Grape Variety: *Negroamaro 100%. Vineyards: Apulian saplin..*

Grape picking time: *End of September, beginning of October.*

Method of picking: *Hand picking, with a careful selection of the grapes and immediate transport to the winery.*

Vinification technology: *The negroamaro grapes are softly squeezed and left in contact with must for 6/7 hours, enough time to obtain the right shade of pink of the final product. Durante the fermentation, the temperature is kept around 18-20 °C.*

Refinement: *6 months in steel tanks, that contributes to the release of the aromas and the perfume of the wine.*

Organoleptic characteristics: *Deep and brilliant cheery colour, with a rich and structured bouquet, fruity and refined. The taste is dry harmonious with a herbal base matcher with a pleasurable bitter aftertaste.*

Gastronomic accompaniment: *Because of it's sobriety this wine goes well with many food combinations, especially fish appetizers.*

Serving temperature: *It is served fresh, at a temperature of 10-12 degrees Celsius. The bottle need to be opened on the spot. Alc. 13% by Vol.*

