



# PUGLIA/APULIA

SOUTHERN ITALY | THE "HEEL OF THE BOOT"

Even though Puglia is the 2<sup>nd</sup> biggest wine-producing region of Italy after Veneto, only 2% of the wines are produced at DOC level.

## MAIN BLACK GRAPES (~80%)

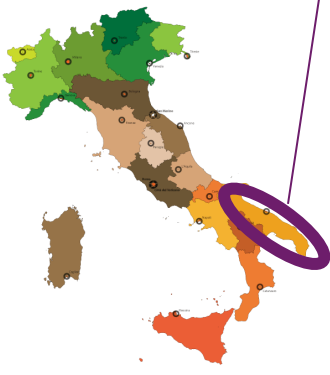
Negroamaro, Primitivo, Nero di Troia, Bombino Nero, Montepulciano, Malvasia Nero, Cabernet Sauvignon...

## MAIN WHITE GRAPES (~20%)

Verdeca, Bombino Bianco, Greco Bianco, Moscato, Chardonnay...

## VINE TRAINING

Alberello or "little tree": each vine is staked & grows individually. Also trellis (cordon & Guyot)



*"Cherry & almond notes are typical from Southern Italian wines"*

## HISTORY

### MOSTLY NON-DOC WINES • MAIN DOC WINES INCLUDE

DOC Salice Salentino, DOC Brindisi, DOC Primitivo di Manduria/DOCG Primitivo di Manduria Dolce Naturale, DOCG Castel del Monte... Like most of Southern Italy, DOCs are pretty flexible and often cover red, rosé, white, sparkling & sweet wines.

### 19<sup>TH</sup> CENTURY • PHYLLOXERA • REBIRTH OF PUGLIA

Arrival of families from France (such as the Rochefoucauld family) that replanted the vineyards & introduced more modern winemaking techniques.

## TERROIR

MAX T°: 30°C • MIN T°: -1.5°C • AVG T°C: 13.2°C • MEAN RAINFALL: 796 MM

Mediterranean climate with cooling influence of the Adriatic & Ionian Seas, heavy rainfall even in the Summer.

85,125 HA UNDER VINES • 8.5+ MILLION HL/YEAR • ALL STYLES OF WINES (SEE PAGE 2)

The second biggest producer in Italy after Veneto. Only 2% of the wines are produced at DOC level, the region's total production increased by 2.5 million Hectolitres (+46%!) between 2014 and 2015.

5 SUB-REGIONS • (SEE PAGE 2)

Daunia & the High Murgia (Mountain Peaks), Lower Murgia & Itria Valley, Murge, Messapia & Salento (sandy coast).

## THE MAIN DOC WINES

**DOC SALICE SALENTINO • MOSTLY REDS • RIPE PLUM & RASPBERRY JAM • CINNAMON, ALLSPICE & STAR ANISE • LOW ACID & SOFT TANNINS • MIN.ALC 12%ABV (REDS)**

Reds are made of min.75% Negroamaro & whites from min.70% Chardonnay, along with local grapes. Can be found in red, white, rosé, sparkling & sweet versions. Riserva wines have a min.2 years ageing (incl. min. 6 months in wood).

**DOC PRIMITIVO DI MANDURIA • DRY REDS • 100% PRIMITIVO • MIN.13.5% ABV (RISERVA 14%)**

At DOC level, all wines are dry reds while the top DOCG covers "Dolce Naturale" reds (min.50g/l RS, Passito method, min.12 mths ageing, min. 16% ABV). DOC reds are full-bodied, opaque, hints of black cherry, plum, blackberry & violet. With ageing, it shows aromas of cocoa, peppercorn, tobacco & licorice.

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**DOC BRINDISI • MOSTLY REDS • 70% NEGROAMARO • TANNIC & VELVETY • BITTER AFTERTASTE • MIN.ALC: 12% ABV**

Remaining local grapes can be one or a combination of Malvasia Nera di Brindisi, Susumaniello & Montepulciano, along with max. 10% of Sangiovese too. Riserva wines must be aged for min.24 months (no mandatory wood) with min.12.5% ABV.

## THE GOOD OLD YEARS (PREVIOUS: 1985, 1988, 1990, 1995...)

1988	1989	1990	1991	1992	1993	1994	1995	1996	1997	1998	1999	2000	2001	2002	2003	2004	2005	2006	2007	2008	2009	2010	2011	2012	2013	2014	
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### DAUNIA & THE HIGH MURGIA

- Most Northerly Sub-Region
- Bordered by Basilicata, Molise & Campania
- East: Gargano Massif → Protects from cool winds from the Adriatic Sea (Balkans)
- Between the Apennine Mountains & the Seaside
- Deep Soils with Good Drainage
- In Trani, the Moscato di Trani (dessert wine)

**Climate:** Continental

#### Main Grapes

Montepulciano, Bombino Nero & Bianco, Malvasia Bianca, Trebbiano and Nero di Troia

### MURGE

- High Plateau, 4000 km<sup>2</sup> large with hillslopes (good diurnal shifts)
- Heavy rainfall inland, milder on the seashore (influence of Adriatic Sea)
- Tavoliere delle Puglia to the North, Basilicata to the West
- Main sub-zone: Alta Murgia (Minervino Murge, Gravina di Puglia)
- Karstic formations (sinkholes, crevasses & caves) good for deep roots
- Tufa soils near Castel del Monte (DOCG)

#### Main Grapes

Nero di Troia (local), Bombino Nero, Aglianico, Montepulciano, Bombino Bianco, Pampanuto, Greco, Malvasia Bianca

### BASSA MURGIA & ITRIA VALLEY

- Bassa Murgia good for reds/Itria Valley (karstic depression) good for whites
- Cool winters, long warm summers, good diurnal shift
- Calcareous-clay & Terre Rosse
- Altitude 350 to 420m with South-East facing hillslopes



#### Main Grapes

**Bassa Murgia:** Primitivo, Minutolo (aromatic), **Valle d'Itria:** Verdeca, Bianco d'Alessano, Impigno & Francavidda

### MAGNA GRECIA OR MESSAPIA

- Ionian Sea, Province of Taranto
- Mediterranean Climate
- Sand-Clay Soils with Terre Rosse / Flat land with low hills further inland
- Home of Primitivo di Manduria, Colline Ioniche Tarantine, IGP Tarantino...

#### Main Grapes

Primitivo (old vines, local), Negroamaro, some Verdeca close to Valle d'Itria in recent years.



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## SALENTO PENINSULA

- Between Adriatic & Ionian Seas
- Flat land
- Mostly reds with some whites (Fiano, Malvasia Bianca...)
- Hot Mediterranean Climate with dry seabreeze (no pests & disease)
- Soils are mostly clay, with calcareous (good drainage), Terre Rosse & rocky (rich in minerals)
- Home of Brindisi, Salice Salentino...

### **Main Grapes**

Negroamaro (local, albarello or trellis), Malvasia Nera, Primitivo, Susumaniello