

PUGLIA



Vines were grown and wine was made since 2000 BC by the Phoenicians followed by the ancient Greeks who colonized southern Italy between the VIII and VII Century BC. The wines of this region were very much appreciated by the ancient Romans as reported by Pliny the Elder and by other poets and historians of the time. Frederic II Hohenstaufen, who built the beautiful “Castel del Monte” castle in 1240, was an “ante litteram” wine enthusiast. Viticulture flourished during the medieval times and in the following centuries. Up to 1919, when unfortunately the vineyards were hit by Phylloxera also in this region, great quantities of Apulian wine were sent to northern Italy and to France to make up for the lower production due to the terrible aphid. It then took a lot of hard work and many years in order to replant the vineyards and to recover the grape varieties. The Apulians give a lot of importance to good food: in fact the cuisine of this region is unique. Just to give you a couple of examples, during Easter the hostesses of the Apulian “masserie” (or estates) have contests on who can produce the major amount of courses for the Easter lunch without using a freezer! A McDonald’s restaurant had to close down in the town of Altamura because the inhabitants, quite rightly so, preferred the autochthonous “focaccia”: pensioners used to buy a piece of “focaccia” and eat it in the McDonald’s restaurant only because it had air conditioning (the summers are extremely hot in this region)!

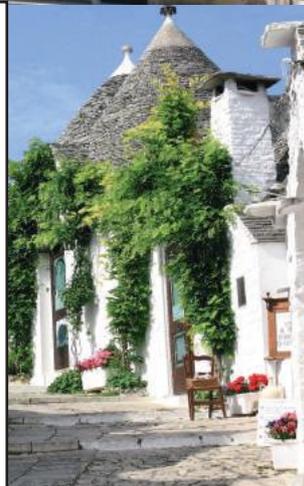
Although wine production in this region has followed criteria of quantity rather than quality for a very long time, many producers are now focussing on the recovery and improvement of the indigenous varieties and on the production of high quality wines with extremely interesting results. Our selection offers you lovely wines from two lovely zones: the “Castel del Monte” appellation, where the homonymous castle stands, and the Salento Peninsula, the “heel of Italy”, where one can visit the breathtaking baroque town of Lecce. ♦





Main indigenous varieties

-  Uva di Troia
- Negroamaro
- Primitivo
-  Fiano





On the Adriatic coast in the region of Puglia about sixty kilometres south of the spur of Italy's boot lies the port town of Trani. In full daylight the clean bright whiteness strikes the eye. At sunset, instead of the usual yellow and orange hues, the town turns a delicate pink. The entire port enclosure is constructed above and below from Pietra di Trani, a local white marble-like stone. The Romanesque Abbey of Santa Maria di Colonna, of the same reflective stone, rests massively and immaculately at shore's edge. Fifteen kilometers inland from Trani, just beyond the town of Corato and rising 300 meters above is the Santa Lucia farm. A few kilometers further and rising higher, stands the extraordinary octagonal castle built by the Swabian emperor Friedrich II, visible except on the rare cloudy day. It is from this singular structure that Castel del Monte D.O.C. gets its name. The castle has recently been included among the UNESCO world heritage sites. Here, the summers are long and hot, so hot that one's spirit sags and wilts. The single-level villa of about 300 square meters - from the same Pietra di Trani and dating back to the arrival of the family - has walls so thick that a complete bathroom was carved into one. Inside it is cool and in the subterranean cellar the temperature is never above 16° C, even in the hottest July and August days.

Santa Lucia consists of 15 hectares of vineyard producing approximately 50,000 bottles per harvest. The vineyards are worked as if they were a garden, by hand and by people who know every plant and the idiosyncrasies of each nook and cranny. Vineyard density is 5,500 vines per hectare, the vine training system is mainly single Guyot, except for some recently planted Negroamaro vineyards where the training system is cordon spur.

The vineyards are all in the Santa Lucia district west of Corato and the crus are Melograno, Santa Lucia, Tufaroli and Castigliola. The red grape of this area is Troia (Troy), which like its western cousins in Campania, Greco and Aglianico, has its origins in Greek antiquity. The other grape varieties grown at Santa Lucia are Bombino Nero, Negroamaro (both indigenous varieties of Puglia), Aleatico, Fiano and Malbec.

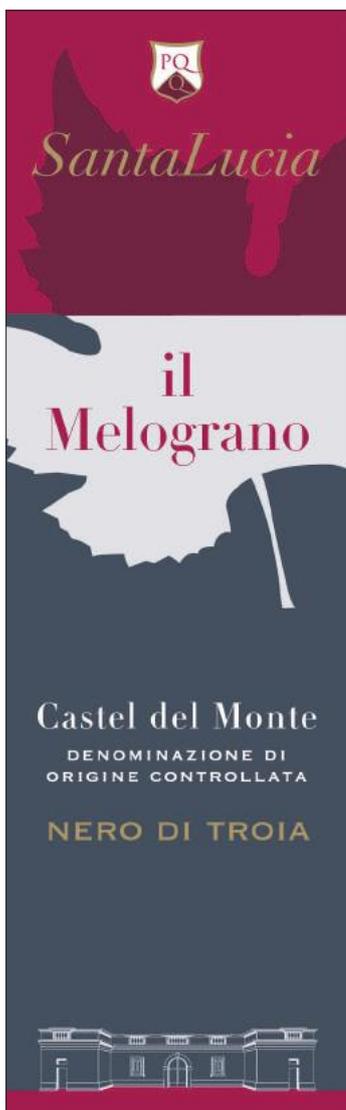
The main wine is Castel del Monte Rosso DOC (strictly 100% Uva di Troia) also made in the Riserva version.

Aging of Santa Lucia Castel del Monte Rosso is mostly in large Slavonian oak casks and lasts for about 8 months, followed by 12 months in glazed cement tanks, after which it rests in the bottle for further 6/12 months. The Castel del Monte Riserva sees 18 months of French oak barriques and rests 12 months in bottle.

The Rosso is dark and luscious with a medium body betrayed by a full feel on the palate. The Riserva is finer, more tantalizing and with a longer finish.

The estate also offers three proprietary/IGT wines: "Gazza Ladra" (100% Fiano and named after the opera of Rossini), "Gazza Nera" (100% Negroamaro) and "Gazza Rubina (100% Aleatico).

Santa Lucia is managed by Roberto Perrone Capano, a trained economist: his family has owned land in this lovely part of Puglia since 1628! The estate's winemaker, Emilia Tartaglione, is supported by the oenologist Paolo Caciorgna, who successfully consults for many southern Italian wineries. The vineyards are supervised by the Tuscan agronomist Alfredo Tocchini. ◇



**Castel del Monte Rosso DOC
Vigna del Melograno**

Zone: *Corato*
Cru: *Vigna del Melograno, Viale Nero*
Varietal: *100% Uva di Troia*
Vineyard Ext.: *8 hectares*
Average Prod.: *30,000 bottles*



Type of Viticulture: Certified Organic

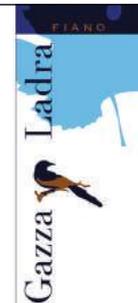
**Castel del Monte Rosso DOC
Riserva Le More**

Zone: *Corato*
Cru: *Tenuta Castigliola*
Varietal: *100% Uva di Troia*
Vineyard Ext.: *1.5 hectares*
Average Prod.: *4,000 bottles*

*Riserva
Le More*

**Fiano di Puglia IGT
Gazza Ladra**

Zone: *Corato*
Cru: *Santa Lucia*
Varietal: *100% Fiano*
Vineyard Ext.: *1 hectare*
Average Prod.: *6,000 bottles*





I met Giordano Emo Capodilista during a sailing cruise at the Egadi islands in Sicily. Giordano, whose mother is from Lecce, and Francesco Marra, an agronomist and a “*DOC Leccese*” established the estate in 2005.

Masserie Pizari is in the “heel” of Italy in southern Salento, between Gallipoli and Leuca, in the Feudo d’Ugento (the ancient “Ozan”) in an area where Negroamaro and Primitivo vines have been grown for centuries, in fact there are 3 hectares of vines “en goblet” that are over 60 years old. The area is called “Conca d’oro” (Golden Conch) and the soils are clayey, red and rich in potassium. The vineyards are a few kilometers from the sea and it is rare to find such an extension of agricultural land in this position. Giordano and Francesco are supported by the oenologist (an “orthodox” oenologist according to Giordano) Andrea Boaretti, a Venetian who is devoted to the Salento region and who consults for other wineries in Puglia.

The cellars, that have been totally restructured, are located right next to the old Salento “Sud-Est” railway and were built in the 1930s by a Piedmontese who used to grow grapes and send them north.

Only the best clusters are used to make the Salento Rosso Negroamaro, the Salento Rosato Negroamaro and the Salento Rosso Primitivo; grape yield is kept low (as shown by the production of just 33,000 bottles over 10 hectares) and temperature control in the vats ensures a perfect fermentation (which is quite an achievement in such a hot climate!). The result is fresh, fruity and flawless wines that give a pure taste of this secluded and beautiful part of Italy. ◇



**Salento Rosato IGT
Negroamaro**
Zone: *Ugento*
Varietal: *100% Negroamaro*
Average Prod.: *12,000 bottles*



Salento Rosso IGT Negroamaro
Zone: *Ugento*
Varietal: *100% Negroamaro*
Average Prod.: *20,000 bottles*

**Salento Rosso IGT
Primitivo**
Zone: *Ugento*
Varietal: *100% Primitivo*
Average Prod.: *18,000 bottles*



Type of Viticulture: Integrated / Sustainable

