



PAOLOLEO

— *Salento in purezza* —

If it is true that behind each wine bottle there is always a story to tell, the Paolo Leo's one is a simple and fair story! They have been five generations of grape growers that, sharing the same wine passion and love for their family land, each built a piece of history of this winery, located closed to Brindisi city, in San Donaci village, and still named as in the origins.

Today Paolo Leo winery is a modern company spread on an area of 17.000 mq, a completely computerized bottling line, a wine capacity of 50.000 hl and 500 French and American barriques used for the wine aging. But the real heart of the vineyard is still the 25 hectares of grapes trees that the great-grandfather planted at the beginning of '900. He used to make wine from his grapes in Monticello manor farm. His niece Paolo Leo finally inherited the land and built the winery. Today the namesake Paolo Leo is still a heir of the winery and together with his wife Roberta and the eldest sons Nicola and Stefano, he is leading the company. Thanks to further fields purchasing and further investments, they have been able to build a cutting edge and innovative winery.





**VARIETALI
CHARDONNAY SALENTO IGP**

Grapes: 100% chardonnay
Alcohol 12,5 %
Ageing: 4 months in steel containers and 1 month in bottles
Color: straw yellow with green tinges.
Perfume: delicately fruity, hints of green apples and peaches.
Taste: dry, savory, fresh, long-lasting.



**VARIETALI
MALVASIA BIANCA DEL SALENTO IGT**

Grapes: 100% Malvasia Bianca di Lecce
VINEYARD AREA: Provinces of Brindisi and Lecce, in the Salento area.
SOIL: Lime and tufa, with a permeable layer of gravel and clay stones.
Age of Vines: 15 years
Training system: Guyot, 4.000 plants per ha.
Harvest: mid-September.
Vinification: The grapes are crushed and gently pressed. Fermentation takes place at a controlled temperature of 15°C for 10 days .
Ageing: 4 months in stainless steel tanks, 1 month in bottle.
Alcohol: 12 %



**VARIETALI
NEGROAMARO IGT SALENTO**

Grapes: 100% Negroamaro
Vinification: The grapes are de-stemmed and then fermented at a controlled temperature of 22°/24°C for 8 to 10 days. Malolactic fermentation is then induced using selected yeast.
Ageing: 5 months in stainless steel tanks, 1 month in bottle.
Alcohol: 13 %
Tasting notes: Deep purple red in colour, with a fragrant bouquet of mature fruits, red currant jam and raspberries. In the mouth it's full bodied yet lush, well balanced and a perfect acidity.



**VARIETALI
PRIMITIVO IGT SALENTO**

Grapes: 100% Primitivo
Vinification: grapes and de-stemmed and then fermented at a controlled temperature of 22°/24°C for 8 to 10 days. Malolactic fermentation is then induced using selected yeast.
Ageing: 5 months in stainless steel tanks, 1 month in bottle.
Alcohol: 13.5%
Tasting notes: Bright ruby red with hints of purple, with a complex and elegant bouquet of cherries and wild berries. In the mouth it is full bodied, yet lush, smooth and jammy, with a spicy and long lasting finish.



**VARIETALI
SALICE SALENTINO DOC**

Grapes: 80% Negroamaro, 20% Malvasia Nera di Lecce
Alcohol: 13,5%
Vinification: The grapes are de-stemmed and delicately crushed. The grapes are macerated for 12 to 15 days at a controlled temperature. Fermentation takes place at a controlled temperature of 25°C for approximately 8 days.
Ageing: 18 months in stainless steel tanks, 1 in bottle prior to release.
Tasting notes: An intense shade of ruby red, aromas of red berries and fresh herbs. Dry on the palate, it is well-balanced and full-bodied.

OTHER PRODUCTS FROM THE SAME VARIETALI LINE: PINOT GRIGIO IGT SALENTO, RIMITIVO ROSATO IGT PUGLIA



**TRADIZIONE AUTENTICA
FIANO IGT**

GRAPES: Fiano
AGEING: 3 months in stainless steel tank on the skin
ALCOHOL: 13.00 %
RESIDUAL SUGAR: 5.00 g/l
TASTING NOTES: Straw yellow with greenish hues; the scent is intense tropical fruit as melon, with citrus scents. The palate is balanced, with good acidity and length.



**TRADIZIONE AUTENTICA
MALVASIA IGT**

GRAPES: Malvasia
AGEING: 4 months in stainless steel tank and 1 in bottle
ALCOHOL: 12.00 %
RESIDUAL SUGAR: 4.70 g/l
TASTING NOTES: Pale straw yellow color; tropical scent, reminiscent of melon and mango; fresh taste, soft, balanced, persistent.



**TRADIZIONE AUTENTICA
BOMBINO NERO ROSE' IGT**

GRAPES: Bombino Nero
AGEING: AGEING: 3 months in stainless steel tank and 1 in bottle
ALCOHOL: 12.50 %
RESIDUAL SUGAR: 3.00 g/l
TASTING NOTES: Delicate bouquet with a good fruitness; full taste, round, with hints of tropical fruit.



**TRADIZIONE AUTENTICA
NEGROAMARO IGT**

GRAPES: Negroamaro
AGEING: 5 months in stainless steel tank and 1 in bottle
ALCOHOL: 13.00 %
RESIDUAL SUGAR: 6.62 g/l
TASTING NOTES: Deep red color with purple hues; Fragrant nose, with notes of ripe fruit, jam currants and raspberries; full flavor, balanced and good freshness.



**TRADIZIONE AUTENTICA
PRIMITIVO IGT**

GRAPES: Primitivo
AGEING: 5 months in stainless steel tank and 1 in bottle
ALCOHOL: 13.50 %
RESIDUAL SUGAR: 6.00 g/l
TASTING NOTES: Bright ruby red with violet hues; complex and fragrant aroma, with hints of cherry and red berries; soft taste with a lingering finish.

**OTHER PRODUCTS FROM THE SAME TRADIZIONE AUTENTICA LINE:
BIANCO D'ALESSANO IGP VALLE D'ITRIA, VERDECA IGP VALLE D'ITRIA, PRIMITIVO ROSE' IGP PUGLIA, NEGROAMARO ROSÈ IGP PUGLIA, SUSUMANIELLO IGP VALLE D'ITRIA, TRIVIGNA ROSSO IGP PUGLIA**



MILLEFIORI ROSSO DELLE VENEZIA IGT

GRAPES: 60% Corvina, 40% Merlot
 Approximately 60% of the picked grapes are placed in small wooden crates of 5 kg each and are left in the fruttai to dry. During this "appassimento" the grapes lose up to 50% of their original weight in water, thus concentrating their color, substance and aromas.
 AGING: the two wines are blended together. 50% of this blend is placed in first and second passage American and French barriques, where it will stay for 12 months.
 ALCOHOL: 14,5%
 TASTING NOTES: Ruby-red color with a bouquet reminiscent of cherries, dried fruit, chocolate and prunes. Full-bodied, soft and round, with a pleasant spiciness and a long and lingering finish.



"PASSO BARONE" VINO ROSSO D'ITALIA AFFINATO IN ROVERE

Grapes: Sangiovese, Primitivo, Merlot
 Vineyard area: low-yielding vineyards in the heart of Puglia
 Trayning system: Sangiovese and Merlot with Guyot system, Primitivo typical Alberello Pugliese (bush vines).
 Vinification: After de-stemming, the grapes are not crushed. Fermentation takes place at a controlled temperature for 8-10 days. Frequent remontage and delestage are carried out during fermentation.
 Aging: Following vinification, 40% of the wine is aged in 2nd passage barriques for 6 months.
 Tasting notes: intense ruby-red color with reminiscent of black cherries, dried fruit, chocolate, coffee beans and prunes. On the palate it is full-bodied, supple and round-tasted, with a pleasant spiciness.
 Alcohol: 14%



PASSITIVO PRIMITIVO PUGLIA IGT

GRAPES: 100% primitivo
 In mid august, when the grapes reach perfect maturity a special technique called "the twisting of the stem" is applied. Consists in twisting the stem of the grape bunches thus inducing a natural drying of the grapes on the vine.
 VINIFICATION: after de-stemming, the grapes are not crushed, reducing damage to the skins and optimizing color extraction. Fermentation at 28-30°C for 8-10 days.
 AGING: 25% c.a. of the wine is aged for 12 months in french and american barriques.
 ALCOHOL: 14,5%
 TASTING NOTES: intense ruby-red colour, with a complex bouquet, reminiscent of cherries, raspberries and redcurrants. Roasted and spicy aroma, full-bodied, supple and well-balanced and with a long finish.



PRIMANERO APPASSIMENTO IGT PUGLIA

GRAPES: 60% Negroamaro, 40% Primitivo
 The Negroamaro and Primitivo vineyards lie in the provinces of Taranto and Brindisi and are trained using the "ALBERELLO" method.
 VINIFICATION: after de-stemming, the grapes are not crushed, reducing damage to the skins and optimizing color extraction. Fermentation at 25°C for 8-10 days. After racking, malolactic bacteria are added to induce malolactic second fermentation.
 AGING: Approximately 50% of the final blend is aged in second and third passage French and American Barriques for 3 months.
 ALCOHOL: 13,5%
 TASTING NOTES: Intense ruby-red color, with a complex bouquet, reminiscent of red berries, redcurrants and licorice.



LIMITONE DEI GRECI SALICE SALENTINO DOC

GRAPES: Indigenous to Puglia, in Salice Salentino.
 VINIFICATION: The harvest is at dawn. Maceration for 12-15 days with frequent pumping over and then gentle pressing of the marc. Fermentation at a controlled temperature of 25 °C.
 AGING: 18 months in stainless steel and 6 months in bottle.
 TASTING NOTES: Bright ruby red in color; on the nose it is elegant, pleasant, fruity and lightly floral; well structured on the palate, round with delicate tannins. Wine for game, roast meat and mature cheese.
 ALCOHOL: 14%
 Oxygenate and serve at 18 °C.



BATTIGIA CHARDONNAY IGT

GRAPES: Chardonnay
AGEING: 4 months in stainless steel tank and 2 months in bottle
ALCOHOL: 13.00%
RESIDUAL SUGAR: 5.00 g/l
TASTING NOTES: Straw yellow with green hints, intense bouquet of fruit, fresh taste, soft and elegant.



CALALUNA FIANO IGT

GRAPES: Fiano
AGEING: 3 month in stainless steel tank on the skin
ALCOHOL: 13.00 %
RESIDUAL SUGAR: 5.00 g/l
TASTING NOTES: Straw yellow with green hues, intense bouquet of tropical fruit, banana and notes of grapefruits. Balanced on the mouth with a good acidity and long aftertaste.



GRECIA ROSATO DI NEGROAMARO IGT

GRAPES: Negroamaro
AGEING: 5 month in stainless steel tank
ALCOHOL: 12.00 %
RESIDUAL SUGAR: 5.50 g/l
TASTING NOTES: Pink color with vibrant hues; in the nose intense fruit scent of raspberry and strawberry; fresh taste on the palate, good fullness and length. Pleasant fruity aftertaste.



NEGRAMANTE SALENTO IGT

GRAPES: Negroamaro.
VINIFICATION: Fermentation takes place at a controlled temperature of 22-24°C for 8-10 days. Aging 10 months in stainless tank and 3 months in bottle.
ALCOHOL: 14%
TASTING NOTES: Color: Intense red color with violet reflections. Intense aroma of fresh fruit, with hints of raspberry and strawberry. In the mouth it is full, balanced, with a pleasantly persistent. Oxygenate before serving.



PASSO DEL CARDINALE PRIMITIVO DI MANDURIA DOC

GRAPES: Primitivo
AGEING: 3 months in American oak barrels and 6 months in stainless steel.
ALCOHOL: 14.00 %
RESIDUAL SUGAR: 7.30g/l
TASTING NOTES: Deep red color; intense bouquet, pleasantly spicy; structured and balanced mouth, lingering finish.



'NUMEN' CHARDONNAY IGT SALENTO

GRAPES 100% chardonnay
AGEING French oak barriques for 3 months
ALCOHOL 14%
TASTING NOTES: Rich, full, very tropical and spicy, light gold in color, this wine has a big texture in the mouth without being oaky. It is full-bodied and long lasting, with notes of honey, pineapple and a slight essence of nutmeg. This is a truly unique chardonnay which lingers on the palate.



FIORE DI VIGNÀ PRIMITIVO IGT SALENTO

GRAPES 100% Primitivo
AGEING 12 months in American and French oak barriques; 6 months in bottle
ALCOHOL 14.5%
TASTING NOTES: Ripe aromas of berries rise out of the glass. This dark scent of currants and ripe blackberries with a hint of oak composes a pleasant essence. In the mouth it is explosive -sun-baked fruit flavors mingle with a slight herbaceousness and French oak for a powerful burst of flavor which lasts in the mouth. The nosh on this wine is surprisingly long, with lasting notes of plum and spices.



ORFEO NEGROAMARO IGT PUGLIA

GRAPES: 100% Negroamaro
ALCOHOL: 14,5%
VINEYARD AREA: The 6 hectare "Orfeo" vineyard lies near the town of San Donaci in the Salento region of Southern Italy.
SOIL: Approximately 30 cm of clay surface with underlying limestone.
VINIFICATION: The grapes are de-stemmed and delicately crushed to minimize damage. The grapes are subsequently macerated for 12-15 days at 18°C. Fermentation takes place at 25°C for approximately 8 days. Frequent remontage and delestage are carried out to maximize extraction of aromas and gentle tannins. After racking, malolactic fermentation is induced.



SALICE SALENTINO DOC RISERVA

GRAPES: Negroamaro with a small proportion of Malvasia Nera di Lecce
AGEING: 18 months in stainless steel tanks, 6 months in large oak casks and 6 months in bottle prior to release.
ALCOHOL: 13.5 %
TASTING NOTES: An intense shade of ruby red with reaction of dark orange, our Salice Salentino Riserva has unique aromas of red berries and fresh herbs. Dry on palate, it is well balanced and full-bodied with lasting flavors of dried fruits.



PRIMITIVO DOC MANDURIA

GRAPES: 100% Primitivo
AGEING: 12 months in American oak barriques.
ALCOHOL 14.5%
TASTING NOTES: This Primitivo has an intense bouquet of ripe dark berry fruits, with blackcurrants, blackberries and black cherries bursting through on the palate. Well-balanced



**VIGNE DI S. DONACI
NERIMATTI SALICE SALENTINO DOC**

GRAPES: Negroamaro and Malvasia Nera di Lecce.
AGEING: 18 months in stainless steel tanks, 6 months in large oak casks and 6 months in bottle prior to release.
ALCOHOL: 14.00 %
TASTING NOTES: An intense shade of ruby red with reflections of dark orange, has a unique aromas of red berries and fresh herbs. Dry on palate, it is well balanced and full-bodied with lasting flavours of dried fruits.



**VIGNE DI SAN DONACI
TACCOROSSO NEGROAMARO IGT**

GRAPES: Negroamaro.
AGEING: 3 months in stainless steel tanks, 10 months in oak barrels, 3 months in bottle prior to release.
ALCOHOL: 14.50 %
TASTING NOTES: This bright ruby red wine shows intense dark fruit, licorice and coffee aromas. On the palate it has complex tannins and perfect acidity mixed with loads of spices and plums, with a long and lingering earthy finish. Oxygenate and serve at 18 °C.



**VIGNE DI S. DONACI
GIUNONICO PRIMITIVO DI MANDURIA DOC**

GRAPES: Primitivo
AGE OF VINES: 70 years old
AGEING: 20 months in 5000 litres oak cask, 4 months in stainless steel tanks, 3 months in bottle prior to release
TASTING NOTES: garnet red colour with purple tinges. Wide and intense perfume with hints of blackberry and morello cherry. Round taste with long lasting finish
ALCOHOL: 15%



RENEE

GRAPES: Chardonnay, Fiano, Sauvignon
 VINEYARD AREA: low-yielding vineyards between the provinces of Brindisi and Lecce, in Apulia, Southern Italy.
 HARVEST: The grapes are picked by hand at between late August and early September.
 VINIFICATION: The grapes are de-stemmed and delicately pressed. The must is then chilled to 12°C and left to rest. Each variety is then placed in separate stainless steel tanks for fermentation, which is carried out using selected yeasts. Following the fermentation the three varieties are blended together and left to rest on their lees.
 AGING: 3 months in steel tanks, 1 in bottle.
 TASTING NOTES: Rich tropical fruit and vanilla aromas. Subtle and soft, with a perfect balance of fruit flavors and citrus acidity.
 ALCOHOL: 12.5%



RURALE ROSATO NEGROAMARO IGT SALENTO BIO

GRAPES: Negroamaro IGT Salento Biologico.
 PRODUCTION AREA: San Donaci.
 HARVEST: First decade of September.
 VINIFICATION: Wine produced from biological grapes grown according to Reg. CEE 2092/91 controlled by ICEA. The harvesting is done manually in the early morning. The grapes are de-stemmed and gently pressed, after the cold maceration that lasts approximately 5-6 hours, fermentation takes place at a controlled temperature of 15°C-16°C.
 COLOR: Soft pink with violet tinges.
 PERFUME: Spicy bouquet, with pomegranate hints.
 TASTING NOTE: Savory and well balanced.
 SERVING TEMPERATURE: Serve at 12°C.
 PAIRING: Perfect with raw sh dishes, Mediterranean courses and second courses.
 ALCOHOL: 12% vol.



ECOSISTEMA CHARDONNAY IGT SALENTO

GRAPES: Chardonnay
 VINIFICATION: Wine produced from biological grapes grown according to Reg. CEE 2092/91 controlled by ICEA. The grapes are harvested manually early in the morning and placed in crates of 10kg each. The grapes are de-stemmed and gently pressed, fermentation takes place at a controlled temperature of 15°C for 10 days.
 ALCOHOL: 12.50 %
 TASTING NOTES: Straw yellow colour with pale green tinges. Fresh and fruity perfume. Dry, delicate and harmonic, pleasantly acid.



TERRENO NEGROAMARO IGT SALENTO

GRAPES: Negroamaro
 VINIFICATION: Wine produced from biological grapes grown according to Reg. CEE 2092/91 controlled by ICEA. The grapes are harvested manually early in the morning and placed in crates of 10kg each. After de-stemming, fermentation takes place at a controlled temperature of 22-24°C for 8-10 days during which daily remontage is carried out. Natural Malolactic fermentation just after alcoholic fermentation.
 ALCOHOL: 13.50 %
 TASTING NOTES: Intense red with violet tinges. Deep bouquet of fresh fruits, reminiscent of raspberry and strawberry. In the mouth full-bodied and well balanced with a pleasant lingering finish.



AGRICOLO PRIMITIVO IGT SALENTO

GRAPES: Primitivo
 VINIFICATION: Wine produced from biological grapes grown according to Reg. CEE 2092/91 controlled by ICEA. The grapes are harvested manually early in the morning and placed in crates of 10kg each. After de-stemming, fermentation takes place at a controlled temperature of 22-24°C for 8-10 days during which daily remontage is carried out. Natural Malolactic fermentation just after alcoholic fermentation.
 ALCOHOL: 14.00 %
 TASTING NOTES: Bright ruby red with violet tinges. Wide and intense bouquet of cherry and black-cherry, with pleasant spicy notes. Sweet and savory on the attack, in the mouth is full-bodied and well balanced with a long lasting finish.

