



Near San Pietro Vernotico, a village in Salento, one finds the Vinicola Mediterranea winery. Never has a name been more suitable for a winery that exploits the best qualities and characteristics of the Mediterranean ecosystem. This is a zone that has a natural gift for cultivating vines, thanks to a warm sun and a sea breeze coming from the Adriatic sea, factors which create an ideal climate for wine-making. The winery was founded in 1997 by Giuseppe Marangio and Vito Epifani, both already expert in wine-making but for the first time determined to create their own business. Initially the production was exclusively loose wine which was appreciated and marketed in all of Italy. In 2000 they began to bottle their wine, Negroamaro, Soraya and Donvito to name a few, and export worldwide. Also their vine varieties are numerous, Negroamaro is the most common then there are Malvasia di Brindisi, Primitivo and others (Montepulciano, Cabernet, Sangiovese and Chardonnay), that have attained the same quality as the indigenous varieties.





**“LAURORA” CHARDONNAY
BIANCO SALENTO**

Grapes: Chardonnay
Soil: Medium mixture tending to sandy soil.
Vinification: Immediate pressing and dripping of the grapes. Must flower undergo to fermentation in thermoconditioned tanks at a very low temperature and purposely selected yeasts are added.
Tasting notes: yellow colour with greenish shades. Soft and fruity aroma. Sapid and persistent flavour.
Serving Suggestions: entries, fish and seafood.
Alcohol: 12,50% Vol.



“POESIA” BIANCO SALENTO IGT

Grapes: Fiano
Soil: Medium mixture tending to sandy soil.
Vinification: Once in the winery grapes are immediately pressed and dripped. Must flower undergo to fermentation at a controlled temperature (16-20°) and purposely selected yeast are added. Once fermentation is completed the fresh wine is immediately poured off and centrifuged.
Tasting notes: straw-yellow colour, flowery aroma and fine and elegant flavour.
Serving suggestions: entries, fish and seafood.
Alcohol: 12,50% Vol.



“SORAYA” BIANCO SALENTO I.G.P.

Grape varieties: Malvasia Bianca – Trebbiano
Soil: Medium mixture tending to sandy soil.
Production zone: Puglia – Salento
Soil: Medium mixture tending to sandy soil.
Harvest base per hectare: 9-10 t
Vinification: Once in the winery grapes are immediately pressed and dripped. Must flower undergoes to fermentation at a controlled temperature (13-16°) and purposely selected yeasts added. Once fermentation is completed the wine is poured off and filtered.
Colour: straw-yellow.
Aroma: flowery.
Alcohol: 11,50 %vol.



“LE GRAZIE” ROSATO SALENTO IGT

Grapes: Negroamaro 70%, Malvasia nera 30%
Soil: Very fertile tending to sandy soil.
Vinification: Grapes are immediately dripped and pressed. Then musted grapes undergo to alcoholic and malolactic fermentation at the same time. Fresh wine is centrifuged and stocked in glass-covered tanks.
Tasting notes: coral red colour. Aroma of fruits, very typical. Smooth and wrapping flavour.
Serving suggestions: fish soup, crustaceans, raw sea fruits.
Alcohol: 12,50% Vol.



**“PAISÁ” ROSSO NEGROAMARO
SALENTO I.G.P.**

Grape varieties: Negroamaro
Production zone: Puglia – Salento
Soil: Carse calcareous origin, rich in iron and aluminium sesquioxides.
Harvest base per hectare: 10-12 t/ha
Vinification: After pressing, grapes undergo to maceration for 8 – 10 days. After pressing and dripping only flower must undergoes to fermentation with selected yeasts in tanks at a temperature of 22 – 23°C. Once fermented, fresh wine is poured off and filtered.
Colour: intense red with orange shades.
Serving suggestions: meat dishes, pork products and cheeses.
Alcohol: 13,50 %vol.



**“ILDUCA” PRIMITIVO
DI MANDURIA D.O.P.**

Grape varieties: Primitivo
Production zone: Puglia – Salento
Soil: Carse calcareous origin, rich in iron and aluminium sesquioxides.
Harvest base per hectare: 7-9 t
Vinification: The musted grapes undergo to a long maceration. Fermentation in temperature-controlled tanks and purposely selected yeasts are added. After dripping and pressing, fresh wine is poured off after having finished malolactic fermentation.
Colour: red with bright orange flashes.
Flavour: full-bodied, harmonious and velvety.
Alcohol: 14,00 %vol.



**"ILNOBILE" NEGROAMARO
SALENTO ROSSO IGT**

Grapes: Negroamaro
Soil: Carsic calcareous origin, rich in iron and aluminium sesquiossids (typical Salento red soils) wich give warmness to the round.
Vinification: After pressing, grapes undergo maceration for 8-10 days. Then only flower must undergo fermentation with selected yeasts inside thermoconditioned tanks at a temperature of 22-23°C. Once fermented, fresh wine is poured off and centrifuged.
Matured in oak casks.
Tasting notes: intense ruby red colour. Light and characteristic aroma with a bitter aftertaste characteristic.
Serving suggestions: meat dishes, pork products and cheeses.
Alcohol: 14% Vol.



**"PRIMONOBILE" NEGROAMARO
SALENTO ROSSO IGT**

Grapes: Negroamaro
Soil: Carsic calcareous origin, rich in iron and aluminium sesquiossids (typical Salento red soils) wich give warmness to the round.
Vinification: After pressing, grapes undergo maceration for 8-10 days. Then only flower must undergo fermentation with selected yeasts inside thermoconditioned tanks at a temperature of 22-23°C. Once fermented, fresh wine is poured off and centrifuged.
Matured in oak casks.
Tasting notes: intense red colour with orange shades. Full and harmonious flavour.
Serving suggestions: meat dishes, pork and cheeses.
Alcohol: 14% Vol.



**"FEBO" PRIMITIVO
SALENTO ROSSO IGT**

Grapes: Primitivo
Soil: Medium misture tending to sandy soil.
Vinification: The musted grapes undergo a very long maceration for 12-14 days. Fermentation occurs in temperature-controlled tanks (26-28°) and selected yeasts are added. After dripping and pressing, fresh wine is poured off after malolactic fermentation.
Tasting notes: red with violet shades colour. Light and characteristic aroma, full-bodied and aromatic flavour.
Serving suggestions: meat dishes and matured cheeses.
Alcohol: 13,50% Vol.



**"DONVITO" PRESTIGE
SALENTO ROSSO IGT**

Grapes: Negroamaro 60%, Primitivo 40%
Soil: Carsic calcareous origin, rich in iron and aluminium sesquiossids (typical Salento red soils) wich give warmness to the round.
Vinification: After being dripped and pressed. The must grapes undergo maceration. Fermentation occurs in temperature-controlled tanks at 24° and purposely selected yeast are added. After malolactic fermentation wine is poured off and centrifuged.
Tasting notes: ruby red colour, fruity aroma, rounded and equilibrated flavour.
Serving suggestions: meal.
Alcohol: 13% Vol.



"EMOZIONE" SALENTO ROSSO IGT

Grapes: Negroamaro
Soil: carsic calcareous origin, rich in iron and aluminium sesquiossids (typical Salento red soils) wich give warmness to the round.
Vinification: After dripping grapes, maceration for 15-20 days. Then, after dripping and pressing, just flower must, fermentation with the add of selected ferments in conditioned tanks. After fermentation is poured off for the first time and centrifugated. Matured in oak casks.
Tasting notes: intense ruby red colour. Hazelnut aroma, with trace of red fruits
Smooth, velvety, full and tasty. Serving suggestions: grilled meat, spicy "Pecorino" cheese, savoury fish soup.
Packaging: Heavy bottle.
Alcohol: 14,50% Vol.



**"PRIMODUCA" PRIMITIVO
DI MANDURIA DOC**

Grapes: Primitivo
Soil: Carsic calcareous origin, rich in iron and aluminium sesquiossids (typical Salento red soils) wich give warmness to the round.
Vinification: The musted grapes undergo a very long maceration (15-20 days).
Fermentation occurs in temperature controlled tanks (28-30°) and selected yeasts are added. After dripping and pressing, malolactic fermentation. Matured in oak casks.
Tasting notes: red with garnets shades colour.
Light aroma, full-bodied and velvety.
Serving suggestions: main dishes wine, excellent with roasts and spicy cheeses.
Alcohol: 14 % Vol.



**"ILBARONE" SALICE SALENTINO
ROSSO DOC**

Grapes: Negro Amaro 85%, Malvasia nera 15%
Soil: Carsic calcareous origin, rich in iron and aluminium sesquiossids (typical Salento red soils) wich give warmness to the round.
Vinification: After dripping grapes undergo fermentation inside thermoconditioned tanks at temperature of 24-26°. Maceration lasts in 7-10 days. Then musted grapes are pressed. Fresh wine is stocked in tanks and after malolactic fermentation is poured off for the first time. Matured in oak casks.
Tasting notes: intense ruby red colour, ethereal and vinous aroma, full and dry.
Serving suggestions: roasts, tasty dishes, pork products and cheeses.
Alcohol: 14%Vol.



"ILVISCONTE" BRINDISI ROSSO DOC

Grapes: Negro Amaro 85%, Malvasia nera 15%
Soil: Carsic calcareous origin, rich in iron and aluminium sesquiossids (typical Salento red soils) wich give warmness to the round.
Vinification: The musted grapes undergo a very long maceration (15-20 days).
Fermentation occurs in temperature controlled tanks (28-30°) and selected yeasts are added. After dripping and pressing, fresh wine is poured off after having finished malolactic fermentation. Matured in oak casks.
Tasting notes: ruby red colour. Intense and enveloping aroma. Dry, velvety and right tannic.
Serving suggestions: main dishes wine, excellent with roasts and spicy cheeses.
Alcohol: 14%Vol.



"ILPRINCIPE" SQUINZANO ROSSO DOC

Grapes: Negro Amaro 80%, Malvasia nera 10%, Sangiovese 10%
Soil: Very fertile tending to sandy soil.
Vinification: The musted grapes undergo a very long maceration (15-20 days).
Fermentation occurs in temperature controlled tanks (28-30°) and selected yeasts are added. After dripping and pressing, fresh wine is poured off after having finished malolactic fermentation. Matured in oak casks.
Tasting notes: red with garnets shades. Intense and fairly complex. Full-bodied and equilibrated.
Serving suggestions: main dishes wine, excellent with roasts and spicy cheeses.
Alcohol: 14% Vol.



**"ILGRANDUCA" RISERVA ROSSO
SALICE SALENTINO DOC**

Grapes: Negro Amaro 85%, Malvasia nera 15%,
Soil: Carsic calcareous origin, rich in iron and aluminium sesquiossids (typical Salento red soils) wich give warmness to the round.
Vinification: After dripping grapes undergo fermentation inside thermoconditioned tanks at temperature of 24-26°. Maceration lasts 7-10 days. Then musted grapes are pressed. Fresh wine is stocked in tanks and does malolactic fermentation. Matured in oak casks.
Tasting notes: garnets red with orange shades. Smooth chocolate and vanilla. Velvety.
Serving suggestions: roasts, tasty dishes, pork products and cheeses.
Alcohol: 14 % Vol.



“OBLIO” SALENTO ROSSO IGT

Grapes: Primitivo
 Soil: Carsic calcareous origin, rich in iron and aluminium sesquiossids (typical Salento red soils) wich give warmness to the round.
 Vinification: After being dried on stumps grapes undergo maceration for 30 days. Fermentation occurs in temperature-controlled tanks at 25-26° and selected yeast are added. Malolactic and alcoholic fermentation are at the same time.
 Tasting notes: intense red colour, vanilla aroma, sweet, harmonious and velvety flavour.
 Serving suggestions: spicy cheese.
 Alcohol: 14% Vol.



“PENSO!” ROSSO SALENTO I.G.P.

Grape varieties: Negroamaro – Merlot – Malvasia Nera
 Production zone: Puglia – Salento
 Soil: Carsic calcareous origin, rich in iron and aluminium sesquiossids wich give warmness to the round.
 Harvest base per hectare: 10 – 12 t
 Vinification: After pressing, grapes undergo to maceration for 8 – 10 days. Then, after pressing and dripping only flower must undergoes to fermentation with selected yeasts inside thermoconditioned tanks at a temperature of 22 – 23°C.
 Once fermented, fresh wine is poured off and filtered.
 Colour: intense ruby red.
 Aroma: light and characteristic.
 Flavour: bitter aftertaste characteristic.
 Serving suggestions: meat dishes, pork products and cheeses.
 Alcohol: 13,50 %vol.



“PASSO” ROSSO SALENTO I.G.P.

Grape varieties: Negroamaro - Lambrusco
 Production zone: Puglia – Salento
 Soil: Carsic calcareous origin, rich in iron and aluminium sesquiossids wich give warmness to the round.
 Harvest base per hectare: 8 - 9 t
 Vinification: After pressing, grapes undergo to maceration for 8 – 10 days. Then, after soft pressing only flower must undergoes to fermentation with selected yeasts inside thermoconditioned tanks at a temperature of 22 – 23°C.
 Once fermented, fresh wine is poured off and honed.
 Colour: intense ruby red.
 Aroma: light and characteristic.
 Flavour: full-bodied and velvety.
 Serving suggestions: meat dishes, pork products and cheeses.
 Alcohol: 14,50 %vol.



“EMPIRIO” PRIMITIVO DI MANDURIA D.O.P.

Grape varieties: Primitivo
 Production zone: Puglia – Salento
 Soil: Carsic calcareous origin, rich in iron and aluminium sesquiossids wich give warmness to the round.
 Harvest base per hectare: 7 – 9 t
 Vinification: The musted grapes undergo to a very long maceration (15-20 days). Fermentation occurs in temperature controlled tanks (28-30°) and purposely selected yeasts are added. After dripping and pressing, fresh wine is poured off after having finished malolactic fermentation.
 Colour: red with garnets shades.
 Aroma: light and characteristic.
 Flavour: full-bodied and velvety.
 Serving suggestions: main dishes wine, excellent with roasts and spicy cheeses.
 Alcohol: 14,00 %vol.