



# TESTA BIANCA

## ROSATO PUGLIA I.G.P.



Wine type:	Red wine (Rosé)
Grapes:	Italian grapes
Appellation:	Puglia IGP
Production area:	Apulia, Italy
Cellaring:	2 years
Bottle size:	750 ml
Serving temp.:	10 - 12° C
Alcohol content:	12,5% Vol.

**Colour:** Intense and bright pink colour.

**Fragrance:** Fragrant and full bouquet, with fruity notes of cherries and small red fruits.

**Taste:** Fresh, savoury, smooth and pleasant.

**Pairing:** It perfectly matches with cheese soufflés, fish, soups and pizza.

### VINIFICATION:

After harvesting, the grapes are pressed and undergo a short cold maceration of 5-6 hours. Extracting the delicate scents and flavours of the rosé wine becomes a top priority before soft pressing. Fermentation follows at a controlled temperature of 15°C. Maturation in steel for 3 months.





# TESTA BIANCA

## NEGROAMARO SALENTO I.G.P.



Wine type:	Red wine
Grapes:	Negroamaro
Appellation:	Salento IGP
Production area:	Apulia, Italy
Cellaring:	3 years
Bottle size:	750 ml
Serving temp.:	18 - 20° C
Alcohol content:	13% Vol.

**Colour:** Intense ruby red colour.

**Fragrance:** Intense bouquet with notes of red berries, followed by typical spice, black pepper in the lead.

**Taste:** Fresh, savoury, smooth and pleasant.

**Pairing:** It perfectly matches with tagliatelle with mushrooms, roast meats and medium-aged cheeses.

### VINIFICATION:

The harvested and destemmed grapes have been vinified with 7/8 days of maceration in order to extract colour and structure. The alcoholic and malolactic fermentation are made in steel tanks at a controlled temperature 25/27° C.







# TESTA BIANCA

## PRIMITIVO PUGLIA I.G.P.



Wine type:	Red wine
Grapes:	Primitivo
Appellation:	Puglia IGP
Production area:	Apulia, Italy
Cellaring:	4 years
Bottle size:	750 ml
Serving temp.:	18 - 20° C
Alcohol content:	13,5% Vol.

**Colour:** Ruby red with violet hues.

**Fragrance:** Intense and complex bouquet with notes of ripe red fruits such as cherry, plum and blackberry.

**Taste:** Soft, pleasantly fresh and fruity.

**Pairing:** It perfectly matches with pasta with important sauces; roast and grilled meats

### VINIFICATION:

After harvesting, the grapes are destemmed and the crushed grapes are fermented in stainless steel at a controlled temperature of 22-24°C for 8 days. Precious daily pumping over provides the extraction of the typical features of the grape variety. Malolactic fermentation takes place immediately afterwards. Refinement lasts 5 months.





# TESTA BIANCA

## PRIMITIVO DI MANDURIA D.O.C.



Wine type:	Red wine
Grapes:	Primitivo
Appellation:	Manduria DOC
Production area:	Manduria, Apulia, Italy
Cellaring:	6 years
Bottle size:	750 ml
Serving temp.:	18 - 20° C
Alcohol content:	14% Vol.

**Colour:** Ruby red with violet hues.

**Fragrance:** Pleasant and delicate bouquet, with notes of red fruits, black pepper and cocoa.

**Taste:** Dry, fresh and spicy with juicy tannins. The finish is fruity and of good persistence.

**Pairing:** It perfectly matches with lasagne, stew and grilled meat.

### VINIFICATION:

After harvesting, the grapes are destemmed and the crushed grapes are fermented in steel at a controlled temperature of 22°C for 8-10 days. Maceration on the skins lasts 7 days to optimise the delicate extraction of tannins and anthocyanins. Ageing in Slavonian oak barrels for at least 6 months.







# TESTA BIANCA

COLLEZIONE

## PRIMITIVO DI MANDURIA D.O.C.



Wine type:	Red wine
Grapes:	Primitivo
Appellation:	Manduria DOC
Production area:	Manduria, Apulia, Italy
Cellaring:	6 years
Bottle size:	750 ml
Serving temp.:	18 - 20° C
Alcohol content:	14,5% Vol.

**Colour:** Ruby red with garnet nuances.

**Fragrance:** Intense and elegant bouquet, with hints of ripe fruit, sweet spices such as aniseed. Toasted notes of wood.

**Taste:** Dry and full-bodied; good consistency and elegant tannin. The finish is spicy and ample.

**Pairing:** It perfectly matches with fillet, roast beef, roast meat and mature cheese.

### VINIFICATION:

After harvesting, the grapes are destemmed and the crushed grapes are fermented in steel at a controlled temperature of 22°C for 8-10 days. Maceration on the skins lasts 7 days to optimise the delicate extraction of tannins and anthocyanins. Ageing in Slavonian oak barrels for at least 6 months.





**TESTA  
BIANCA**  
**COLLEZIONE**

**PRIMITIVO DI MANDURIA  
RISERVA D.O.C.**



Wine type:	Red wine
Grapes:	Primitivo
Appellation:	Manduria DOC
Production area:	Manduria, Apulia, Italy
Cellaring:	6 years
Bottle size:	750 ml
Serving temp.:	18 - 20° C
Alcohol content:	15% Vol.

**Colour:** Intense ruby red colour.

**Fragrance:** Elegant bouquet with strong notes of wild blackberries and raspberries. Hints of nutmeg, vanilla and cloves.

**Taste:** Brilliant acidity and dry tannins provide a perfectly lingering finish.

**Pairing:** It perfectly matches with pasta with important sauces; roast and grilled meats

**VINIFICATION:**

After harvesting, the grapes are destemmed and the crushed grapes are fermented in steel at a controlled temperature of 24°C for 8-10 days. Maceration on the skins lasts 15 days to optimise the delicate extraction of tannins and anthocyanins. Ageing in French oak barrels for 12 months.

