



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.

