

MARIO DEL CONTE

FIANO PUGLIA I.G.T.



Wine type:	White wine
Grapes:	Fiano
Appellation:	Puglia IGT
Production area:	Apulia, Italy
Bottle size:	750 ml
Serving temp.:	8 - 10° C
Alcohol content:	13% Vol.

Colour: Mild intense straw yellow colour.

Fragrance: Characteristic, aromatic and flavoured bouquet.

Taste: Crisp, fresh and harmonious on the palate.

Pairing: Great wine for fish dishes.

VINIFICATION:

Destemmed grapes are softly pressed. The must obtained ferments for 8-12 days at a controlled temperature of 15/17° C in stainless steel tanks. The wine is then stored at 18/20° C, in stainless steel tanks until bottling.



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PRIMITIVO PUGLIA I.G.T.



Wine type:	Red wine
Grapes:	Primitivo
Appellation:	Puglia IGT
Production area:	Apulia, Italy

Bottle size:	750 ml
Serving temp.:	18 - 20° C
Alcohol content:	13% Vol.

Colour: Intense red colour with violet highlights.

Fragrance: Intense and fragrant bouquet with a rich variety of sensations.

Taste: Pleasant, harmonic and velvety taste.

Pairing: Great wine for roasted meats. Excellent with cheeses and soups.

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.



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NEGROAMARO PUGLIA I.G.T.



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

Colour: Intense red colour.

Fragrance: Pleasant and harmonious bouquet with spicy and fruity notes.

Taste: Well balanced on the palate with supple and round tannins.

Pairing: Great wine for roasted meats.

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.

