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TECHNICAL DATA SHEET CENTOSASSI



Variety: Primitivo

Denomination: IGP PUGLIA (Protected Geographical Indication)

Production: Organic – Certified IT BAC 168779

Harvest: Mid-September

Training system: Guyot

Yield per hectare: 5 tonnes

Vinification: The grapes are selected and harvested by hand. Once de-stemmed, the uncrushed berries are sent to Allier oak vats where fermentation takes place at a controlled temperature. This is followed by a long post-fermentation maceration.

Ageing: 24 months in oak barrel

Alcohol: 15.5% vol.

Colour: Deep ruby red, bright with hints of violet.

Tasting notes: **Aroma:** A wholly natural Primitivo which bursts straight into the nose with hints of sour cherry, purple violets and small berries that blend harmoniously with the unique marine and mineral aromas of Amastuola.

Flavour: On the palate it is full, soft, and finely tannic, fruity and mineral. In closing it is long, with a returning fruitiness....in a word, harmonious.

Serving temperature: 17 - 18 °C

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TECHNICAL DATA SHEET LAMAROSSA



Variety: Primitivo

Denomination: IGP PUGLIA (Protected Geographical Indication)

Production: Organic – Certified IT BAC 168779

Harvest: Mid-September

Training system: Guyot

Yield per hectare: 6 tonnes

Vinification: The grapes are selected and harvested by hand. Once de-stemmed, the uncrushed berries are sent to Allier oak vats where fermentation takes place at a controlled temperature. This is followed by a long post-fermentation maceration.

Ageing: 12 months in barrique.

Alcohol: 14.5% vol.

Colour: Deep ruby red, impenetrable.

Tasting notes: **Aroma:** A fruity explosion of small red mature fruits with tertiary spicy and balsamic aromas such as bay and tobacco leaves, and salty aromas such as caper.

Flavour: In the mouth the entrance speaks of a full body wine, concentrate with tiny, mature and silky tannins, exalted by a minerality and a very well present acidity. The closing is persistent, fruity and salty. These harmonic characteristics give to the Lamarossa a very high drinkability.

Serving temperature: 17 - 18 °C

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TECHNICAL DATA SHEET PRIMITIVO



Variety: Primitivo

Denomination: IGP PUGLIA (Protected Geographical Indication)

Production: Organic – Certified IT BAC 168779

Harvest: Mid-September

Training system: Guyot

Yield per hectare: 7 tonnes

Vinification: The grapes are de-stemmed and softly pressed and are passed through a heat exchanger system where the must is cooled and sent to 300 Hl maximum capacity fermenters which are of equal height and diameter. There, fermentation and maceration take place at a controlled temperature for about 3 weeks.

Ageing: 6 months in concrete tanks and in stainless steel tanks containing micro-oxygenation devices.

Alcohol: 14% vol.

Colour: Deep and bright ruby red.

Tasting notes: **Aroma:** Intense bursts born of the fruitiness of the grape with hints of prunes and Marasca cherries in jam, whispers of minerals and hints of cinnamon.

Flavour: Voluminous impact, but fine, rich and balanced, with hints of berries and spice to finish.

Serving temperature: 17 - 18 °C

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TECHNICAL DATA SHEET NEGROAMARO



Variety: Negroamaro

Denomination: IGP SALENTO (Protected Geographical Indication)

Production: Organic – Certified IT BAC 168779

Harvest: End of September

Training system: Guyot

Yield per hectare: 8 tonnes

Vinification: The grapes are de-stemmed and softly pressed. The maceration and fermentation occur in medium size tanks with controlled temperature.

Ageing: 12 months in oak barrels

Alcohol: 14% vol.

Colour: Quite intense ruby red with garnet reflections

Tasting notes: **Aroma:** Fresh fruit with hints of wild berries. Balsamic and mediterranean background with hits of blueberry and mastic

Flavour: Soft entrance. Full-bodied and balanced. Spicy on the palate

Serving temperature: 17 - 18 °C

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TECHNICAL DATA SHEET ONDA DEL TEMPO



Variety: 25% Primitivo, 25% Aglianico, 25% Merlot,
25% Cabernet Sauvignon

Denomination: IGP PUGLIA (Protected Geographical Indication)

Production: Organic – Certified IT BAC 168779

Harvest: Mid-September

Training system: Guyot

Yield per hectare: 7 tonnes

Vinification: The grapes are de-stemmed and softly pressed and sent to small to medium capacity vats. Before fermentation starts, the must is kept in maceration at 12-13°C for 48-72 hours. Fermentation takes place at a controlled temperature not exceeding 26°C. Pumping and delestage occur a varying number of times, designed to extract only the very best parts of the grape.

Ageing: 16 months in French oak barrels.

Alcohol: 14% vol.

Colour: Intense deep ruby Red colouring.

Tasting notes: **Aroma:** Harmonic in complexity, interlaced red and black fruits in jam, cherries and berries, spicy cinnamon, tobacco and black chocolate.

Flavour: A dry, warm taste with tannins, smoothed by ageing in wood. Minerality and flavour gives this wine high drinkability and persistent taste that leaves returns of spice and mineral notes.

Serving temperature: 17 - 18 °C

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TECHNICAL DATA SHEET AGLIANICO



Variety: Aglianico

Denomination: IGP PUGLIA (Protected Geographical Indication)

Production: Organic – Certified IT BAC 168779

Harvest: Last week in October

Training system: Spurred string

Yield per hectare: 9 tonnes

Vinification: After selecting and harvesting, the grapes are de-stemmed and conveyed in large conical Allier oak vats where cold pre-fermentation maceration takes place for about three days. Fermentation takes place at temperatures not exceeding 22°C and is a prolonged process.

Ageing: 24 months in French oak barrels.

Alcohol: 14% vol.

Colour: Bright ruby red and full bodied.

Tasting notes: **Aroma:** Penetrating, balsamic, with tertiary aromas of spices: black pepper, mace and walnut, with lightly toasted notes.

Flavour: A warm approach, well-balanced, densely tannic, dry and mature. Tactile brushed velvet feel, with a voluminous finale and a lingering spicy and balsamic after taste.

Serving temperature: 17 - 18 °C

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TECHNICAL DATA SHEET VIGNATORTA



Variety: 70% Syrah, 30% Primitivo

Denomination: IGP PUGLIA (Protected Geographical Indication)

Production: Organic – Certified IT BAC 168779

Harvest: First ten days of September

Training system: Spurred string

Yield per hectare: 7 tonnes

Vinification: The grapes are de-stemmed and softly pressed and are passed through a heat exchanger system where the must is cooled and sent to 300 Hl maximum capacity fermenters which are of equal height and diameter. There, fermentation and maceration take place at a controlled temperature for about 3 weeks.

Ageing: Ageing occurs in medium-sized tanks equipped with micro-oxygenation and temperature control devices.

Alcohol: 14% vol.

Colour: Ruby purple rich and intense.

Tasting notes: **Aroma:** Blackberry, plum and black cherry underline the fruity style complemented by slight traces of sweet spices and hints of iris flower.

Flavour: A fresh and dynamic approach developed on an elegant and balanced structure with fine tannins and tonic acidity that support a fruity, long finish intertwined with spicy tones.

Serving temperature: 17 - 18 °C

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TECHNICAL DATA SHEET CAPOCANALE



Variety: Merlot

Denomination: IGP PUGLIA (Protected Geographical Indication)

Production: Organic – Certified IT BAC 168779

Harvest: First ten days of September

Training system: Spurred string

Yield per hectare: 7 tonnes

Vinification: The grapes are de-stemmed and softly pressed and are passed through a heat exchanger system where the must is cooled and sent to 300 Hl maximum capacity fermenters which are of equal height and diameter. There, fermentation and maceration take place at a controlled temperature for about 3 weeks.

Ageing: Ageing occurs in medium-sized tanks equipped with micro-oxygenation and temperature control devices.

Alcohol: 14% vol.

Colour: Ruby, purple, rich and intense.

Tasting notes: **Aroma:** Expressions of blackberries and herbaceous nuances with delicate spicy and balsamic hints.

Flavour: All enveloping and fruity entrance, which gives way to a well-expressed and balanced acidity supported by a fine tannic texture. The aromatic closure completes the fruity, herbaceous profile with intriguing chocolaty tones.

Serving temperature: 17 - 18 °C

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TECHNICAL DATA SHEET ONDAROSA



Variety: Aglianico

Denomination: IGP PUGLIA (Protected Geographical Indication)

Production: Organic – Certified IT BAC 168779

Harvest: First ten days of September

Training system: Spurred string

Yield per hectare: 7 tonnes

Vinification: Produced from carefully selected organic Aglianico grapes, collected at night and cryomacerated for 24 hours. Fermentation takes place at low temperatures in order to better harness the fragrance of the fruit and its freshness.

Ageing: Ageing occurs in medium-sized tanks equipped with micro-oxygenation and temperature control devices.

Alcohol: 12% vol.

Colour: Intense cherry pink.

Tasting notes: **Aroma:** Soft fruity and floral aromas of raspberry and cherry, oleander and rose, embellished with herbal memories.

Flavour: Slim, balanced and savoury, perfectly rounded with just the right tartness.

Serving temperature: 10 - 12 °C

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TECHNICAL DATA SHEET BIALENTO



Variety: 75% Malvasia, 25% Fiano

Denomination: IGP SALENTO (Protected Geographical Indication)

Production: Organic – Certified IT BAC 168779

Harvest: Mid-August

Training system: Spurred string

Yield per hectare: 7 tonnes

Vinification: The grapes are harvested during the night and are then de-stemmed and sent via stainless steel pipeline to a vacuum soft press. The Must is transferred to 300HL maximum capacity tanks of equal height and diameter, where fermentation takes place, with the batonage technique.

Ageing: Ageing occurs in medium-sized tanks equipped with micro-oxygenation and temperature control devices.

Alcohol: 12.5% vol.

Colour: Pale straw-yellow and bright with greenish reflections.

Tasting notes: **Aroma:** Delicate and attractive aromatic traits with light floral tones of Acacia and Rose Wood, with hints of pear and citrus and notes of wild herbs.

Flavour: Smooth and fresh, with vivid acidity and flavour and a very pleasant citrus and floral finality.

Serving temperature: 10 - 12 °C

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TECHNICAL DATA SHEET CALAPRICE



Variety: 50% Chardonnay, 45% Sauvignon Blanc,
5% Fiano

Denomination: IGP PUGLIA (Protected Geographical Indication)

Production: Organic – Certified IT BAC 168779

Harvest: Mid-August

Training system: Spurred string

Yield per hectare: 7 tonnes

Vinification: The grapes are harvested during the night and are then de-stemmed and sent via stainless steel pipeline to a vacuum soft press. The Must is transferred to 300HL maximum capacity tanks of equal height and diameter, where fermentation takes place with the batonage technique.

Ageing: Ageing occurs in medium-sized tanks equipped with micro-oxygenation and temperature control devices.

Alcohol: 13% vol.

Colour: Light straw yellow with bright green reflections.

Tasting notes: **Aroma:** Discreet but intriguing impact with suggestive evidence of fruity Golden Delicious apples, Azarolus Hawthorn berries and hints of citrus peel.

Flavour: Well balanced with a pleasant acidic/mineral texture and a well-rounded wrap around taste gives way in the end to lingering delicately fruity notes.

Serving temperature: 10 - 12 °C

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TECHNICAL DATA SHEET DOLCE VITAE



Variety: Malvasia di Candia Aromatica

Denomination: IGP PUGLIA (Protected Geographical Indication)

Production: Organic – Certified IT BAC 168779

Harvest: October

Training system: Spurred string

Yield per hectare: 6 tonnes

Vinification: The over-matured grapes are harvested during the night. Vinification takes place with a short 3-day maceration avoiding the start of fermentation. The Must is sent to a vacuum soft press and then poured into barrels.

Ageing: 12 months in barrels

Alcohol: 14,8 % vol.

Colour: Antique gold and amber.

Tasting notes: **Aroma:** Pleasant and fragrant aromas reminiscent of yellow flowers and hints of honey, peach jam and candied citrus, herbs and marine tones, with a subtle spicy vein.

Flavour: Gentle on the taste, balanced and enveloping but not sickly, with a long citrus-spiced closure of dry and candied fruit, and cardamom.

Serving temperature: 12 - 13 °C

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TECHNICAL DATA SHEET Rò - Classic Method



Variety: 100% Chardonnay

Production: Organic – Certified IT BAC 168779

Harvest: Mid-August

Training system: Spurred string

Yield per hectare: 9 tonnes

Vinification:

The grapes of Chardonnay that constitute Cuvée Vitese are hand-picked and skilfully worked according to the traditional Classic Method or Champenois. The whole grapes are pressed with a specific soft press, extracting from the berries only the best part of the juice, free run must. The first stage of the process consists in assembling the base wines and thus obtaining the final cuvée. The fermentation starts with the addition of the liqueur de tirage. The wine is poured into traditional champagnottes and sealed with a crown cork and bidule. During this period the second fermentation takes place. The re-fermentation in the bottles takes place at 14°C and lasts 60 days while the permanence of the yeast is of at least 12 months. During this phase, the remage occurs. During the degorgement the liqueur de expedition is added.

Alcohol: 12.5% vol.

Colour: Straw yellow with golden reflections.

Tasting notes:

Aroma: Floral, with scents of acacia, jasmine and lime wood. Fruity, yellow pulp fruits, fragrant with yeast scents and bread crusts, honey as well as notes of patisserie.

Flavour: Fresh, sapid, mineral and smooth, very pleasant on the palate because endowed with a balanced acidity and finally persistent.

Serving temperature: 6 - 8 °C

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TECHNICAL DATA SHEET ORGANIC EXTRA VIRGIN OLIVE OIL



Variety: Leccino, Ogliarola, Frantoio and Coratina

Certification: Organic – Certified IT BAC A85D

Harvest: First half of December

Production: This Olive oil, produced by “organic” olives, is subject to specific controls, to ensure that all certified “organic” quality standards arrive and remain in the bottle. The organic agriculture is a cultivation method that allows the production of foods only with natural substances, excluding the use of chemicals; all in rigorous disciplines that also safeguard the natural fertility of the soil. In this way, “Organic” means to ensure a truly natural well-being in the entire agricultural cultivation environment.

Process: Olives are picked directly from trees, placed in perforated crates for aeration, washed and processed within 12h. We use the cold extraction (temperature is less than 27°C) and after the filtration we stock the oil in stainless steel silos with controlled temperature.

Nutritional values:

Average values per 100 ml of product:
Calories: 824 Kcal / 3389 K
Total fat: 92 g
- saturated: 14 g
- monounsaturated: 69 g
- polynsaturated: 9 g
Carbohydrates: 0 g
Protein: 0 g
Salt: 0 g

Acidity: Less than 0,2% at the bottling

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