

terredelgrico,

The logo for 'terredelgrico' features a stylized line drawing of a house with a chimney above the brand name. The text 'terredelgrico' is in a lowercase, sans-serif font.

TERRE DEL GRICO ESTATE

A place of excellent vocation for cultivation of the most important indigenous vines with an average age of 70 years. Following an ancient tradition, the vines are grown with the system of Apulian Sapling (Alberello Pugliese), the cultivation technique that ends with a manual harvest and a very low yield.

These vines are very versatile. They can generate great reds, which express elegance and softness, to the point of producing dry and austere, velvety wines, recognizable by hints of fruit and tobacco.

Terre del Grico wines are full-bodied and structured wines that reflect very well the terroir in which they grow. They are long aging wines, which need a long working progress and a even longer refinement before being released on the market.



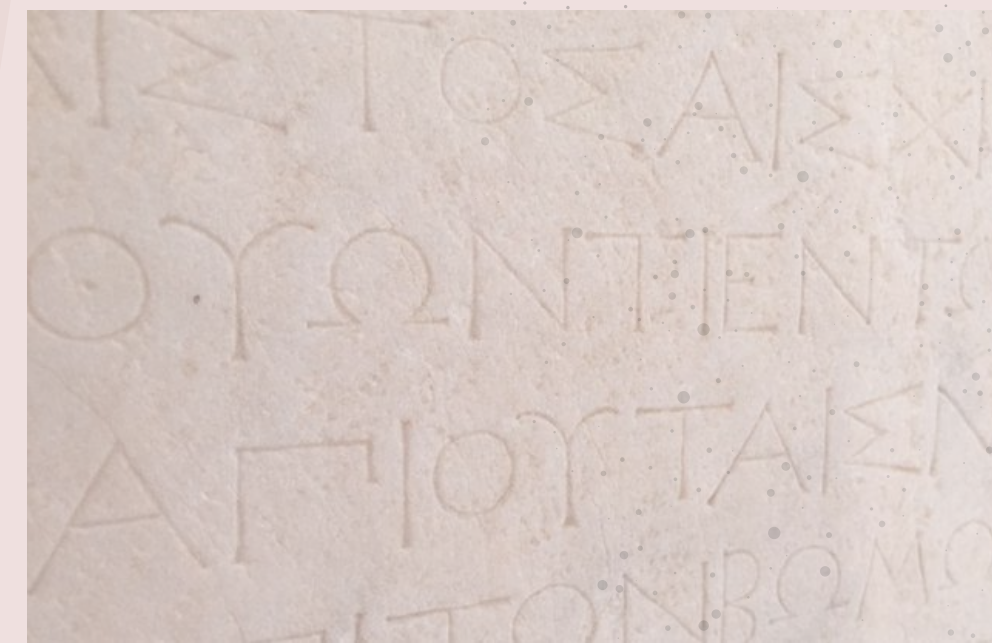
TERRE DEL GRICO

... the land of grico

The project of TERRE DEL GRICO wines, which perfectly reflect the terroir that cradled them, is inspired exclusively by the local territory. The territory where an ancient Hellenic community still lives and where the "griko" (or grico - linguistic heritage) is still spoken.

The Apulian dialect is one of the distinctive traits of any fellow citizen outside the regional border. Every single city of Puglia, in fact, has semantic and phonetic characteristics which also differ every 10 km.

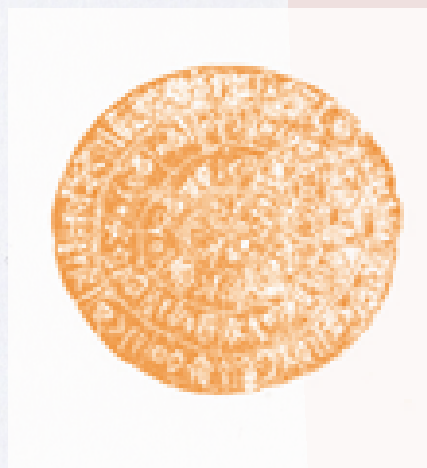
Among the many varieties present in the six provinces of PUGLIA, there is one of particularly ancient origins whose birth should belong to very remote times, the Salento Griko (or Grico), a language still widely used especially by the local elders. Handed down almost exclusively in oral form of communication, it lives thanks to those who learned it from the lips of their grandmothers or mothers. Treasure of the land of Salento, of the local folklore and theme of songs, music and popular stories.



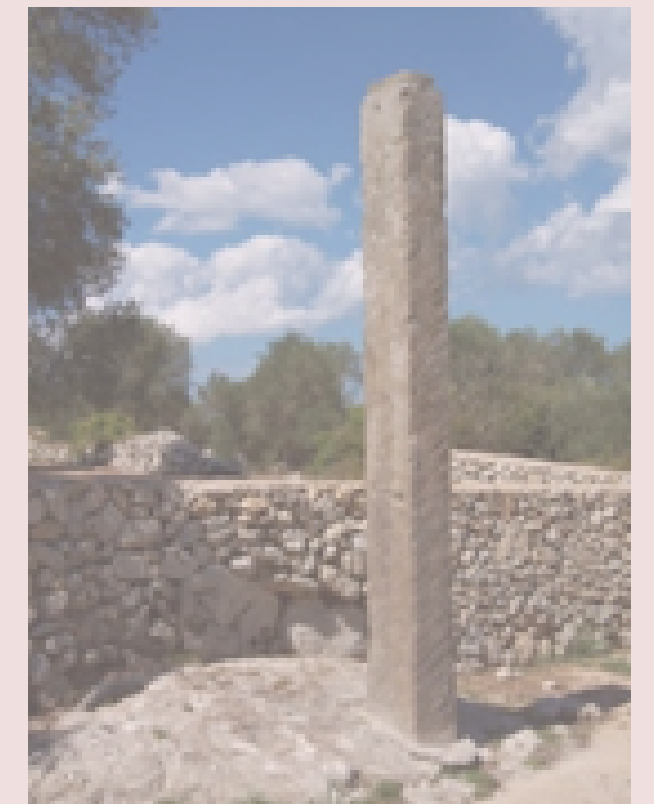
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Inspiration for labels

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Labels of TERRE DEL GRICO wines were inspired by prehistoric menhirs (long stones). The symbols on the top of the labels refer to symbols found on these menhirs, probably belonging to the period of Magna Graecia.



Wines



MONSTYRONUM

Salento IGP Rosso

Grape Varieties: Primitivo 50%; Negroamaro 30%; Aleatico 20%.

Colour: ruby-red with garnet reflections.

Aromas: Enveloping aromas with notes of ripe red berries, cloves and plum jam.

A captivating balsamic note can be felt during tasting. It has a powerful, well-bodied texture with firm tannins. A persistent finish with the same notes as the nose, and with elegant flavours of chocolate and leather that alternate between the notes of tobacco, spices and wood. Aftertaste is enriched by undertones of cacao and liquorice.

Pairing recommendations: meditation wine.

Vinification: traditional temperature-controlled fermentation of must in large wooden vats for 30-45 days.

Ageing: 72 months in French oak barrels; 12 months in bottles, in a horizontal position and with natural corks

Degree of alcohol: 15 – 16 %

Serving temperature: 20°C



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DON FELICE

Salento IGP Rosso

Grape Varieties: Primitivo 50%; Negroamaro 30%; Montepulciano 20%.

Colour: dark ruby-red.

Aromas: An intense, enchanting bouquet with notes of blackberries and ripe red berries intertwined with spices. On the palate it is full-bodied yet supple, with smooth tannins and a balanced acidity that keeps it fresh. It has a very long finish, with the same fruity notes as those felt on the nose.

Pairing recommendations: excellent with game, grilled or stewed red meat, and hard or sharp cheese.

Vinification: traditional temperature-controlled fermentation of must in large wooden vats for 30-45 days.

Ageing: 24 months in French and American oak barrels; 12 months in bottles, in a horizontal position and with natural corks.

Degree of alcohol: 14 – 15 %

Serving temperature: 20°C



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PRIMITIVO

Salento IGP Rosso

Grape Varieties: Primitivo 100%

Colour: intense ruby-red, with bright reflections

Aromas: Full-bodied, well-structured palate. It has vivid undertones of ripe fruits and spices with a pleasant, subtle astringency. An excellent, lingering, fruit-driven finish enriched with mellow notes of coconut. Due to its full body, it is at its best with game.

Pairing recommendations: excellent with game, grilled or stewed red meat, and beef stews.

Vinification: traditional temperature-controlled fermentation of must in large wooden vats for 30-45 days.

Ageing: 24 months in American oak barrels, 12 months in bottles, in a horizontal position and with natural corks.

Degree of alcohol: 14 – 15 %

Serving temperature: 18°C



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SALICE SALENTINO

DOP Rosso

Grape Varieties: Negroamaro 80%; Malvasia Nera 20%

Colour: intense ruby-red

Aromas: It has elegant, intense aromas of black-berries and plums. In the mouth it is pleasant and rounded with a well-balanced acidity. It is a very good, vinous and ethereal wine, with smooth yet firm tannin. A robust wine with a velvety, harmonious balance and a persistent fruity finish.

Pairing recommendations: red meats, fish soups (not too spicy), mixed boiled meats, cooked salamis, and fermented, hard cheeses.

Vinification: traditional temperature-controlled fermentation of must in large wooden vats for 30-45 days.

Ageing: 12 months in French oak barrels; 6 months in bottles, in a horizontal position and with natural corks.

Degree of alcohol: 14 – 15 %

Serving temperature: 18-20 °C



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COPERTINO

DOP Rosso

Grape Varieties: Negroamaro 70%; Montepulciano 30%

Colour: intense ruby-red

Aromas: This is a fresh, tasty and generous wine. Thanks to its aging in wood, it has intense fragrances of sour cherry jam with intriguing notes of cinnamon and dried figs. Its palate is well-structured with perfectly balanced tannins and an elegant aroma of liquorice. Pleasant fruity notes recall those felt on the nose.

Pairing recommendations: pork chops, roasted or stewed horsemeat, game, medium matured cheeses.

Vinification: traditional temperature-controlled fermentation of must in large wooden vats for 30-45 days.

Ageing: 12 months in French oak barrels; 6 months in bottles, in a horizontal position and with natural corks.

Degree of alcohol: 14 – 15 %

Serving temperature: 18 °C



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IRENE

Salento IGP Bianco

Grape Varieties: Chardonnay 50%; Garganega 25%; Bianco d'Alessano 25%

Colour: intense, bright straw yellow in the glass, with gold reflections.

Aromas: A fresh wine with a bouquet of vanilla and spices. Floral aromas come through on the nose, with fragrances of white-fleshed fruit in the finish. Its pleasant minerality dominates the palate, and an acid touch gives it a fresh aftertaste.

Pairing recommendations: as a structured wine, it is at its best with white meat, cured meats, and meat or vegetable pies. It also goes with grilled or fried seafood, and fresh cheese.

Vinification: fermentation in small acacia barrique with skins.

Ageing: 12 months in Acacia small barrels, 6 months in bottles, in a horizontal position and with natural corks.

Degree of alcohol: 14 – 15 %

Serving temperature: 10-12 °C



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