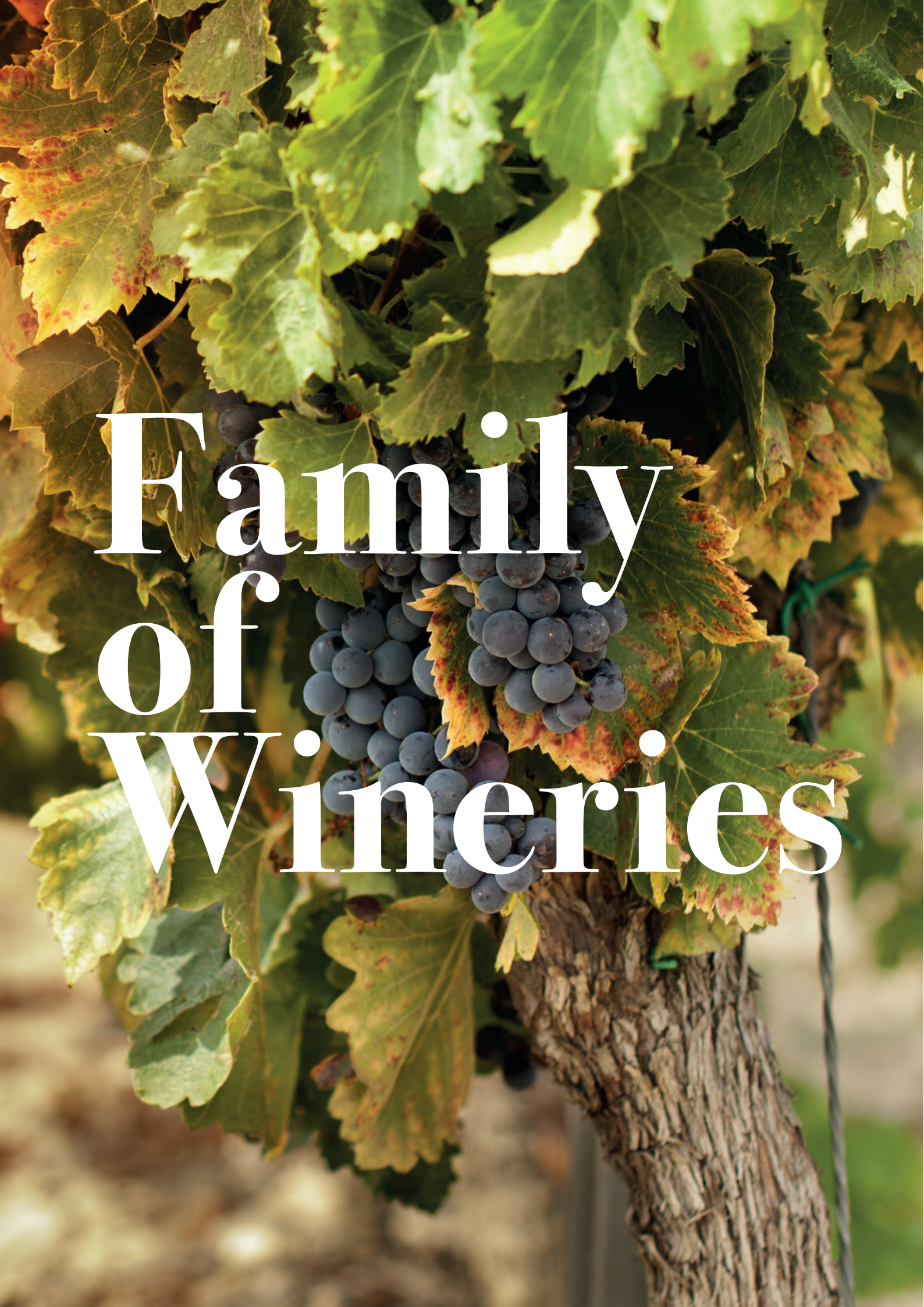




Aziende Agricole
D'ADDARIO



www.aziendeagricoledaddario.com



Family
of
Wineries



Aziende Agricole

D'ADDARIO

Aziende Agricole D'Addario is inspired by the ambition, the love for the land, and the dream of bottling wines which recount the authentic strength of Puglia. These have driven the D'Addario family to pursue a production model aimed at creating refined wines of the highest quality.

From this pursuit of excellence originate the close ties with families of expert, experienced winemakers in two very strategic areas of Puglia: Sava, home of the renowned Primitivo di Manduria DOC, and Turi, cradle of the Primitivo DOC of Gioia del Colle.

A solid collaboration begins in which the genuine experience of the winemaker is combined with the study and care of expert agronomists and oenologists. Together they form a perfect team whose harmony produces the best fruit. All of this being done with the utmost respect for nature.





Uncork Puglia:
making a
dream
come true

The cellar When the wine is at home

Once the optimal level of ripening has been reached, the precious grapes are meticulously harvested by hand in the early morning hours, in order to preserve their integrity and freshness. They are then immediately transferred to the cellar and left to the care of the winemakers, who will follow all the stages of vinification and aging; phases that combine the ancient art and tradition of winemaking with modern, high-quality, efficient technologies. The refinement which takes place in oak barriques and in the so-named "capasuni"-traditional terracotta jugs, widely used in the past - enhances our wines and exalt the aromas of our prized vines.



Azienda Agricola
D'ADDARIO

Terre & Terroirs

The vineyards selected are all located in particularly suitable micro-areas:

Turi, in the heart of the Murgia region, benefits from a terrain containing karst and limestone which is ideal for growing vines. The hills, that reach as high as 300 meters above sea level, have notable day-to-night temperature variations, which are ideal for the aromatic concentration of the grapes.

Sava, in the heart of the Salento region, has soil rich in iron oxides, resting on limestone rock which sometimes emerges from the earth. This terrain guarantees freshness, sugar concentration in the grape bunches, and strong minerality. The area also possesses some of the oldest Primitivo vineyards in the whole region, producing full-bodied, opulent wines with a strong polyphenolic charge.


Briefly, two iconic areas for the two foremost types of Primitivo that Puglia boasts.

However, Primitivo is not the only varietal that the company favors; because love for Puglia also means treasuring the many other native vines of the region. Standing out among these are our cultivations of Malvasia Nera, Negroamaro, Susumaniello, Aleatico and Fiano.

All of the wines reinterpret the past, with great attention to the evolution of the ever more proficient and demanding consumer. Wines with a strong character, but of great elegance and refinement in taste and aroma. Bold-hued, opulent-bodied reds that explode in the chalice with a decisive aromatic complexity, and caress the palate with a soft and velvety tannic texture; delicate whites with strong minerality.



 *Fiano 100%*
IGP Puglia

 *VOL.*
12,5%  *750*
ml

AREA OF PRODUCTION:

Provinces of Brindisi and Taranto. Poor soils of calcareous type, tending to clayey.

WINEMAKING AND AGING:

Gentle pressing of the grapes at very low temperatures. Static pre-fermentative clarification. Alcoholic fermentation in stainless steel tanks; ageing in steel for about 3 | 4 months.

TASTING NOTES:

Brilliant straw yellow color with greenish reflections; intense and complex bouquet that recalls important notes of citrus, white flowers and hay. Fresh, balanced and mineral on the palate.

SERVING TEMPERATURE:

12-14 °C

FOOD PAIRINGS:

Ideal served with appetizers, shellfish and fish dishes. Pleasant also combined with soft cheeses and white meats.



PACKAGE SIZE
17 L x 25 L x 32 H



PALLET (EPAL 120X80)
105 BOXES / 630 BOTTLES



PALLET (USA 120x100)
125 BOXES / 750 BOTTLES



EAN
8052462280041




Azienda Agricola
D'ADDARIO



 *Chardonnay 100%*  *VOL. 12,5%*  *750 ml*

AREA OF PRODUCTION:

Province of Brindisi and Taranto. Poor soils of calcareous type tending to clayey of the Daunian hills.

WINEMAKING AND AGING:

Gentle pressing of the grapes at very low temperatures. Static pre-fermentative clarification - alcoholic fermentation in stainless steel fermenting tanks.

TASTING NOTES:

Golden yellow color. Complex bouquet with fruity hints of ripe apple, banana and tropical fruits, but also spicy notes of vanilla, honey and smoke. On the palate is soft and enveloping, but with a right component of freshness and minerality.

SERVING TEMPERATURE:

12-14 °C

FOOD PAIRINGS:

Ideal with first courses with a strong flavor, especially with fish or shellfish. Pleasant if combined with grilled fish and white meat.



PACKAGE SIZE

17 L x 25 L x 32 H



PALLET (EPAL 120X80)

105 BOXES / 630 BOTTLES



PALLET (USA 120x100)

125 BOXES / 750 BOTTLES



EAN

8052462280058




Aziende Agricole
D'ADDARIO



 *Negroamaro 100%*
IGP Puglia  *VOL.*
12,5%  *750*
ml

AREA OF PRODUCTION:

Provinces of Brindisi and Taranto. Poor soils of calcareous type, tending to clayey.

WINEMAKING AND AGING:

The grapes are macerated for 6-8 hours in order to extract from the skins the right amount of color and aromatic notes typical of Negroamaro. The must is fermented at 10-12 °C in stainless steel tanks. Aging in stainless steel tanks for about 3 | 4 months.

TASTING NOTES:

Delicate pink color with purple reflections; fruity aftertaste with notes of raspberry and strawberry. On the palate is fresh, mineral, balanced. Long finish.

SERVING TEMPERATURE:

12 °C

FOOD PAIRINGS:

Ideal served as an aperitif, with pasta, white meats and fish.



PACKAGE SIZE
17 l x 25 L x 32 H



PALLET (EPAL 120X80)
105 BOXES / 630 BOTTLES



PALLET (USA 120x100)
125 BOXES / 750 BOTTLES



EAN
8052462280065




Aziende Agricole
D'ADDARIO



 *Primitivo 100%*
IGP Salento

 *VOL.*  *750 ml*
15%

AREA OF PRODUCTION:

Provinces of Brindisi and Taranto. Claylike soil containing limestone.

AGING:

Stainless steel

TASTING NOTES:

Deep ruby red hue with violet reflections. The bouquet gives notes of black cherry, plum, and blackberry. Hints of spice at the finish, reminiscent of almond fig.

SERVING TEMPERATURE:

16 - 18°.

FOOD PARING:

Ideal paired with grilled meat, pasta with ragù, wild game, and aged cheeses.



PACKAGE SIZE
17 L x 25 L x 32 H



PALLET (EPAL 120X80)
105 BOXES / 630 BOTTLES



PALLET (USA 120x100)
125 BOXES / 750 BOTTLES



EAN
8052462280034




Azienda Agricola
D'ADDARIO



 *Negroamaro 55%*
Primitivo 45%
IGP Salento  *VOL. 13,5%*  *750 ml*

AREA OF PRODUCTION:

Provinces of Brindisi and Taranto. Claylike soil containing limestone.

AGING:

Malo-lactic fermentation and aging in French oak barrels (medium toasting) for about 3-4 months.

TASTING NOTES:

Ruby red in hue with violet reflections. The bouquet gives balsamic and fruity notes of cherry, morello cherry, and violet. Hints of spice at the finish, reminiscent of carob.

SERVING TEMPERATURE:

16 - 18°.

FOOD PARING:

Ideal as an aperitif, paired with well-structured pasta and rice dishes, meat dishes, and the great recipes of the Mediterranean tradition.



PACKAGE SIZE
17 L x 25 L x 32 H



PALLET (EPAL 120x80)
105 BOXES / 630 BOTTLES



PALLET (USA 120x100)
125 BOXES / 750 BOTTLES



EAN
8052462280102



Azienda Agricola
D'ADDARIO



 *Malvasia Nera 55%*
Primitivo 45%
IGP Salento  *VOL. 13,5%*  *750 ml*

AREA OF PRODUCTION:

Provinces of Brindisi and Taranto. Claylike soil containing limestone.

AGING:

Malo-lactic fermentation and aging in French oak barrels (medium toasting) for about 3-4 months.

TASTING NOTES:

The chalice is tinted ruby red with violet reflections. The bouquet gives notes of red berried fruits such as prune, cherry, and blackberry. Hints of spice at the finish, reminiscent of cinnamon and cloves.

SERVING TEMPERATURE:

16 - 18°.

FOOD PARING:

Ideal as an aperitif, paired with well-structured pasta and rice dishes, meat dishes, and the great recipes of the Mediterranean tradition.



PACKAGE SIZE
17 L x 25 L x 32 H



PALLET (EPAL 120X80)
105 BOXES / 630 BOTTLES



PALLET (USA 120x100)
125 BOXES / 750 BOTTLES



EAN
8052462280027



Azienda Agricola
D'ADDARIO





 *Susumaniello 100%*
IGP Puglia  *VOL. 13%*  *750 ml*

AREA OF PRODUCTION:

Turi, in the heart of the Murgia region. The area benefits from a terrain containing karst and limestone which is ideal for growing vines. The hills, which reach as high as 300 meters above sea level, and have notable day-to-night temperature variations, are ideal for the aromatic concentration of the grapes.

FERMENTATION & AGING:

Malo-lactic fermentation and aging in French oak barrels (medium toasting) for about 3-4 months.

TASTING NOTES:

Deep ruby red hue. The aroma reveals hints of red fruits, with prune standing out, combined with herbaceous and spicy notes. On the palate it is complex, fresh, and pleasantly tannic, with a long finish.

SERVING TEMPERATURE:

16 - 18°.

FOOD PARING:

Ideal paired with beef, pork, lamb, and savory pasta and rice dishes.



PACKAGE SIZE

18,5 L x 27 L x 32 H



PALLET (EPAL 120X80)

85 BOXES / 510 BOTTLES



PALLET (USA 120x100)

100 BOXES / 600 BOTTLES



EAN

8052462281260



Aziende Agricole
D'ADDARIO



 *Primitivo 100%*
Puglia IGP  *VOL. 14,5%*  *750 ml*

AREA OF PRODUCTION:

Sava, in the heart of the Salento region. The area has soil rich in iron oxides, resting on limestone rock which sometimes emerges from the earth. This terrain guarantees freshness, sugar concentration in the grape bunches, and strong minerality.

AGING:

In French oak barrels (medium toasting) for about 3-4 months.

TASTING NOTES:

Ruby red in hue with purple reflections, the aroma offers notes of small berries, cinnamon, licorice, vanilla, and dried figs. Full-bodied and opulent on the palate, enhanced by a velvety tannic texture and bursting sweetness. A long finish with notes of coffee and cacao.

SERVING TEMPERATURE:

16 - 18°.

FOOD PAIRING:

Ideal with aged cheeses accompanied by honey or jam, meats which are roasted, braised, or stewed, and complex, savory dishes. Also perfect for meditation, or paired with dark chocolate.



PACKAGE SIZE
18,5 L x 27 L x 32 H



PALLET (EPAL 120X80)
85 BOXES / 510 BOTTLES



PALLET (USA 120x100)
100 BOXES / 600 BOTTLES



EAN
8052462280652




Azienda Agricola
D'ADDARIO



 *Primitivo 100%*
Manduria DOC  *VOL.*
15,5%  *750*
ml

AREA OF PRODUCTION:

Sava, in the heart of the Salento region. The area has soil rich in iron oxides, resting on limestone rock which sometimes emerges from the earth. This terrain guarantees freshness, sugar concentration in the grape bunches, and strong minerality.

AGING:

In French oak barrels (medium toasting) for about 1 year.

TASTING NOTES:

Ruby red in hue with purple reflections, the aroma offers notes of prune, berries, cinnamon, licorice, vanilla, and dried figs. Full-bodied, opulent, and velvety. A long finish with notes of coffee and chocolate.

SERVING TEMPERATURE:

16 - 18°.

FOOD PAIRING:

Ideal with red meat, lamb, wild game, ragù, and aged cheeses.



PACKAGE SIZE
18,5 L x 27 L x 32 H



PALLET (EPAL 120x80)
85 BOXES / 510 BOTTLES



PALLET (USA 120x100)
100 BOXES / 600 BOTTLES



EAN
8052462281024




Aziende Agricole
D'ADDARIO



 *Primitivo 100%*
Manduria DOC
Riserva  *VOL. 16%*  *750 ml*

AREA OF PRODUCTION:

Sava, in the heart of the Salento region. The area has soil rich in iron oxides, resting on limestone rock which sometimes emerges from the earth. This terrain guarantees freshness, sugar

AGING:

In terracotta jugs (capasoni) for 1 year and in french oak barriques (medium toasting) for about 2 years

TASTING NOTES:

Ruby red in hue, the aroma reveals hints of overripe red fruits, cherry jam, dried prunes, and dried almond figs. The taste is opulent, full-bodied with velvety tannins. A long finish.

SERVING TEMPERATURE:

16 - 18°.

FOOD PARING:

Ideal with rich, aromatic, well-structured dishes.



PACKAGE SIZE
18,5 L x 27 L x 32 H



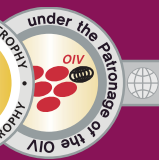
PALLET (EPAL 120X80)
85 BOXES / 510 BOTTLES



PALLET (USA 120x100)
100 BOXES / 600 BOTTLES



EAN
8052462280898



Azienda Agricola
D'ADDARIO





www.aziendeagricoledaddario.com



Family of Wineries