



CANTINA SOCIALE  
DI NARDÒ  
*dal 1937*

Wine Growers' Cooperative of Nardò



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# Our history



CANTINA SOCIALE DI NARDO

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Nardo, from the greek word “Neriton”, with it’s 190 square kilometres of land and a coastline stretching for more than 20km’s, which includes the Regional Park of Porto Selveggio, is after Lecce the largest centre of Salento.

The area has remarkable artistic importance with the historical centre decorated with beautiful churches and Baroque buildings, while the countryside is dotted with towering Fortified Farms, revealing the ancestral interest and passion of the people for the land of Nardo that is very generous and perfect for the production of wine.

Within this frame is our historic winery, founded in 1937 with the initiative of 24 passionate winemakers who, by taking advantage of a thousand-year experience in the field of winemaking were able to achieve, even then, a beautiful product due to the favourable climate and environment of Nardo.

Today there are around 100 members that deliver their grapes to the Cantina from an area of around 90 hectares.



Here, between uncontaminated rural scenery and important works of art, are made the famous DOC Riserva “Guercio”, the DOC “Nardo Rosso”, the IGP wines “Gea Mater” (100% Primitivo), Anteus (100% Negroamaro), Ambra (rosé) the Porto Selvaggio and the White and Rose Berrichino complete the list.

# History of Puglia Wine Making

Puglia (also known as Apulia) has always produced prodigious quantities of wine. Italy is the largest wine-producing country in the world and Puglia generally contributes from 18 to 20 percent of the country's total, more than any other region. Historically, much of Puglia's wine production has consisted of rough and rustic red wines that were either consumed locally or shipped north for the supermarket export trade.

However, much has changed in recent years. The overall quality of wines from Puglia has improved considerably in the last several decades due to enhanced regulations and, more importantly, more inspired winemaking by a number of Puglian producers that emphasizes quality over quantity.

The international recognition garnered by some dynamic Puglian winemakers in conjunction with the realization that Puglia's climate and habitat offer great potential for growing quality grapes has led to a wine rush in Puglia. Wineries from northern Italy and elsewhere have made substantial investments in Puglia in the form of land and vineyard acquisitions, capital improvements and infusions of modern winemaking technologies. Marchesi Antinori and Gianni Zonin are two marquee-name producers that have made substantial investments in wine operations in Puglia recently to great commercial success.

Puglia has 29 DOC wine zones of which more than half (16) are located in the southern-most part of Puglia in what is called the Salento peninsula, the fertile, flat and sun-drenched tip of the "heel" of the "boot" that comprises geographic Italy.

The three main red grape varieties in Puglia are all warm-weather, indigenous varieties - Negroamaro, Nero di Troia and Primitivo. Negroamaro (literally "black bitter") is the region's most widely planted variety. It is found primarily in the Salento zone and is used extensively in the production of Puglia's full-bodied and robust Salice Salentino wine. However, because of extensive experimentation with production and ageing regimens, there is a vast range in styles of Negroamaro. While Negroamaro generally makes robust wines, they can vary considerably in terms of color, acidity and alcohol. Negroamaro is also frequently blended other traditional or international varieties such as Montepulciano, Malvasia Nero and Cabernet Sauvignon.

Primitivo is another widely-planted variety found primarily in the Salento zone and west-central Puglia. Genetically related to Zinfandel found in California, Primitivo is the basis for what is arguably Puglia's best category of red wine, the exuberant and intense Primitivo di Manduria from the Salento zone.

# Our wines



GUERCIO – NegroAmaro – DOC

GEA MATER – Primitivo – IGP

ANTEUS – NegroAmaro – IGP

AMBRA – NegroAmaro Rose' – IGP

PORTOSELVAGGIO – Fiano – IGP

CASTELLUM NARDO – NegroAmaro & Malvasia – DOC

BRICHINO WHITE – Sparkling Fiano – IGP

BIRICHINO ROSÉ – Sparkling Salento Rosé – IGP



GUERCIO – NegroAmaro – DOC	
Region	Puglia (Salento)
Vintage	2011
Grapes used	NegroAmaro 100%
Colour	Deep ruby red with slight orange tones
Scent	Vinous
Flavor	Harmonious, velvety tannic, bitter aftertaste, of good structure
Food pairing	The perfect wine to accompany roasts, various skewers, pasta dishes, game and spicy dishes
Alcoholic content	15,00.% vol
Temperature Serve at	18 ° - 20 ° C
Collection	Hand picked after the second week of September
Ageing	1 year aging in oak barrels last semester
Production area	Nardo - Porto Cesareo
Name of the vineyard	NegroAmaro
Average age of the vines	40 years
Cultivation of the vine	Sapling
Number of vines per ha	About 5,000
Production per ha	Approximately 9,000 kg
Micro-climate	Typically Mediterranean, hot dry
Exposure	North and South, with a climate tempered by the proximity of the sea
Soil	The soil is flat, loose soil, medium texture
Vinification	Red with selected yeasts at controlled temperature of 25-30 ° C
Packaging	6 bottles of lt. 0.75 each
Weight and Measurements	Gross 6 bottles Kg. 8.5 - kg net weight. 4.5 (240x160x298)
“Recommended and tasted, the “Guercio,” Negroamaro in purity from Cantina sociale di Nardo” – Luca Bonora. July 25,2014 <a href="http://www.touringclub.it/itinerari-e-weekend/le-terre-del-negramaro">http://www.touringclub.it/itinerari-e-weekend/le-terre-del-negramaro</a>	





## GEA MATER – Primitivo – IGP

Region	Puglia (Salento)
Vintage	2012
Grapes used	Primitivo 100%
Colour	Deep ruby red with garnet tones
Scent	Vinous
Flavor	Well structured, warm and spicy with an intense aftertaste reminiscent of berries
Food pairing	The perfect wine to accompany roasted red and white meats, game cheeses, hard cheeses and spicy dishes
Alcoholic content	15,00.% vol
Temperature Serve at	20 ° C
Collection	Hand picked from the vine after the first ten days of September
Ageing	1 year
Production area	Nardo - Porto Cesareo
Name of the vineyard	Primitivo del Salento
Average age of the vines	30 years
Cultivation of the vine	Sapling
Number of vines per ha	Approximately 4,500
Production per ha	Approximately 4,000 kg
Micro-climate	Typically Mediterranean, hot dry
Exposure	North and South, with a climate tempered by the proximity of the sea
Soil	The soil is flat, loose soil, medium texture
Vinification	Red yeast selected at a controlled temperature of 25-30°C
Packaging	6 bottles of lt. 0.75 each
Weight and Measurements	Carton gross of 6 kg bottles. 8.5 - kg net weight. 4.5 (240x160x298)



## ANTEUS- Negroamaro - IGP

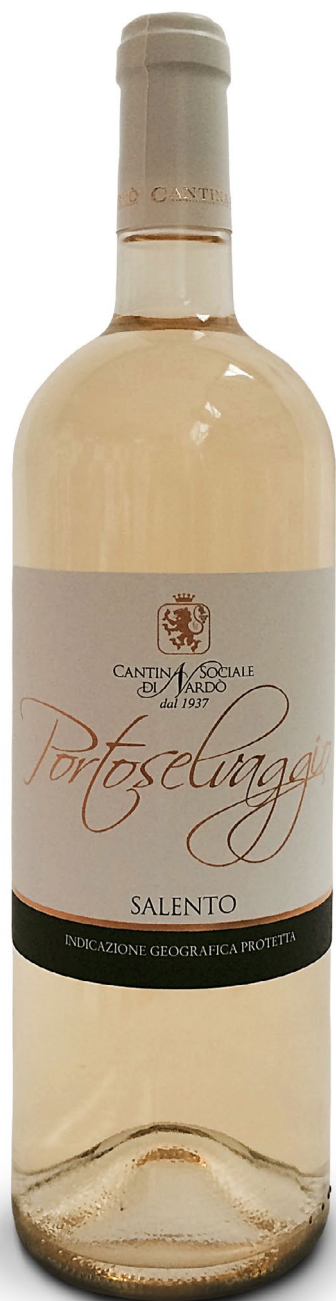
Region	Puglia (Salento)
Vintage	2010
Grapes used	Negroamaro 100%
Colour	Deep ruby red
Scent	Vinous, ethereal
Flavor	Harmonious, tannic, well-structured highlights the complexity and magnitude of Negroamaro
Food pairing	It goes well with pasta dishes, meats, game, spicy dishes and hard cheeses
Alcoholic content	13.50% vol
Temperature Serve at	18 ° - 20 ° C
Collection	Hand picked after the second week of September
Cultivation of the vine	Sapling
Number of vines per ha	Approximately 5,000
Production per ha	Approximately 9,000 kg
Micro-climate	Typically Mediterranean, hot dry
Exposure	North and South, with a climate tempered by the proximity of the sea
Vinification	Red with selected yeasts at a controlled temperature of 20-25 ° C
Packaging	6 bottles of lt. 0.75 each
Weight and Measurements	Carton gross of 6 kg bottles. 8.5 - kg net weight. 4.5 (240x160x298)





## AMBRA - Negroamaro Rose' - IGP

Region	Puglia (Salento)
Vintage	2013
Grapes used	Negroamaro 100%
Colour	Pink coral, crystal
Scent	Fruity
Flavor	Dry, lively, young to drink
Food pairing	It goes well with appetizers, seafood, light pasta dishes, white meats and mild cheeses. Excellent as an aperitif
Alcoholic content	13,00.% vol
Temperature Serve at	9 ° - 11 ° C
Collection	Hand picked from the vine after the second week of September
Cultivation of the vine	Sapling
Number of vines per ha	Approximately 5,000
Production per ha	Approximately 8,000 kg
Micro-climate	Typically Mediterranean, hot dry
Exposure	North and South, with a climate tempered by the proximity of the sea
Soil	The soil is flat, loose soil, medium texture
Vinification	White with selected yeasts at a temperature controlled at 20-25 ° C
Packaging	6 bottles of lt. 0.75 each
Weight and Measurements	Carton gross of 6 kg bottles. 8.5 - kg net weight. 4.5 (240x160x298)



PORTOSELVAGGIO - Fiano - IGP	
Region	Puglia (Salento)
Vintage	2013
Grapes used	Fiano 100%
Colour	Straw yellow
Scent	Fruity
Flavor	Dry, harmoniously balanced and with great vivacity
Food pairing	A great wine for seafood based starters and mains
Alcoholic content	12.50% vol
Temperature Serve at	8 ° - 10 ° C
Collection	Hand picked between the end of August and the first week of September
Ageing	1 year
Production area	Nardo
Name of the vineyard	Fiano
Average age of the vines	30 years
Cultivation of the vine	Trellis cordon system
Number of vines per ha	Approximately 4,500
Production per ha	Approximately 11,000 kg
Micro-climate	Typically Mediterranean, hot dry
Exposure	North and South, with a climate tempered by the proximity of the sea
Soil	The soil is flat, loose soil, medium texture
Vinification	White with selected yeasts at a controlled temperature of 20-25 ° C
Packaging	6 bottles of lt. 0.75 each
Weight and Measurements	Carton gross of 6 kg bottles. 8.5 - kg net weight. 4.5 (240x160x298)



## CASTELLUM NARDO - Nardo - DOC

Region	Nardo DOC
Vintage	2012
Grapes used	Negroamaro 80%, Black Malvasia of Lecce 20%
Colour	Intense ruby red
Scent	Intense vinous
Flavor	Harmonious. Velvety and balanced tannins with a bitter aftertaste
Food pairing	A great wine for roast and spit roast meats, dry starters, poultry and spicy dishes
Alcoholic content	13% vol
Temperature Serve at	18 ° - 20 ° C
Collection	Hand picked after the second week of September
Ageing	1 year
Production area	Nardo - Porto Cesareo
Name of the vineyard	NegroAmaro, Malvasia Nera di Lecce
Average age of the vines	30 years
Cultivation of the vine	Sapling
Number of vines per ha	Approximately 5,000
Production per ha	Approximately 9,000 kg
Micro-climate	Typically Mediterranean, hot and dry
Exposure	North and South, with a climate tempered by the proximity of the sea
Soil	The soil is flat, loose soil, medium texture
Vinification	Red with selected yeasts at a controlled temperature of 25-30 ° C
Packaging	6 bottles of lt. 0.75 each
Weight and Measurements	Carton gross of 6 kg bottles. 8.5 - kg net weight. 4.5 (240x160x298)



## BIRICHINO WHITE - Sparkling Fiano - IGP

Region	Puglia (Salento)
Vintage	2013
Grapes used	Fiano 100%
Colour	White with greenish tinges
Scent	Fruity, delicate and persistent with hints of apple
Flavor	Fresh, lively, graceful and harmonious
Food pairing	It goes well with starters and dishes based on fish
Alcoholic content	11.50% vol.
Temperature Serve at	8 ° - 10 ° C
Collection	Hand picked between the end of August and the first week of September
Production area	Nardo
Name of the vineyard	Fiano di Avellino
Average age of the vines	30 years
Cultivation of the vine	Sapling
Number of vines per ha	Approximately 4,500
Production per ha	Approximately 11,000 kg
Micro-climate	Typically Mediterranean, hot dry
Exposure	North and South, with a climate tempered by the proximity of the sea
Soil	The soil is flat, loose soil, medium texture
Vinification	White with selected yeasts temperature controlled at 20-25°C
Packaging	6 bottles of lt. 0.75 each
Weight and Measurements	Carton gross of 6 kg bottles. 7.5 - kg net weight. 4.5 (240x160x298)w



## BIRICHINO ROSÉ – Sparkling Salento rosé – IGP

Region	Puglia (Salento)
Vintage	2013
Grapes used	NegroAmaro 100%
Colour	Purple with shades of coral pink
Scent	Intense
Flavor	Fruity and fresh taste, to drink young
Food pairing	Great with appetizers, seafood, light pasta dishes, white meats and mild cheeses. Excellent as an aperitif
Alcoholic content	12% vol.
Temperature Serve at	9 ° - 11 ° C
Collection	Hand picked after the second week of September
Cultivation of the vine	Bush
Number of vines per ha	Approximately 5,000
Production per ha	Approximately 8,000 kg
Micro-climate	Typically Mediterranean, hot dry
Exposure	North and South, with a climate tempered by the proximity of the sea
Soil	The soil is flat, loose soil, medium texture
Vinification	With selected yeasts at a controlled temperature of 20-25°C
Packaging	6 bottles of lt. 0.75 each
Weight and Measurements	Carton gross of 6 kg bottles. 7.5 - kg net weight. 4.5 (240x160x298)



# Wine reps



## Nunzio Logroio

Family grape growing business of three generations in Ginosa, (Taranto). Studied Agraria at Mondelli College, specializing in viticulture. Received a Diploma of Perito Tecnico Agrario.

Contact - 07963171395  
nunziologroio@gmail.com

## Chris Brady

Grew up in an Australian family obsessed with Italian wines and all things Italian. Studied Business Management/Arts at The University of Queensland. Diploma in Small Business and Tourism.

Contact - 0796 428 4749  
chriswbrady@gmail.com

## Italian Administration Office

### Luigi Spano

ITALY FLAVOURS  
Via Salento, 5-73048  
Nardo(LE) Italy  
VAT 04371460751