



DIEGO
LUGANO
ETERNO CAPITANO

Lugano

SALENTO IGP ROSSO NEGROAMARO PRIMITIVO

Varietà di uve: *Negroamaro e Primitivo*

Affinamento: *in barrique per circa 15 mesi.*

Caratteristiche organolettiche: *Colore rosso rubino intenso, all'olfatto presenta un bouquet vinoso persistente con aroma di frutti di bosco maturi di spezie. Al gusto asciutto con retrogusto amarognolo, vellutato, saporito e generoso.*

Abbinamenti gastronomici: *Si accompagna perfettamente con primi piatti, arrosti, grigliate, carni in umido e formaggi stagionati. Va servito a temperatura ambiente avendo cura di stapparlo almeno 30 minuti prima di essere gustato. Alc. 14% Vol.*

Grape Variety: *Negroamaro e Primitivo*

Grape picking time: *End of September beginning of October.*

Method of picking: *Hand picking, with a careful selection of the grapes and immediate transport to the winery.*

Vinification technology: *Classic red vinification, the must stays in maceration with the grape skins for 6 to 8 days, in order to obtain a full bodied and fragrant wine. The temperature for the fermentation is kept between 26 to 28 degrees Celsius.*

Refinement: *In barrique wine casks for about 15 months.*

Organoleptic characteristics: *Of an intense ruby red colour the smell presents a persistent wine like bouquet, with an aroma of ripe fruits of the forest and spices. The flavour is dry with a slightly velvety bitter sharp and generous aftertaste.*

Gastronomic accompaniment: *This is a wine that goes well with main courses, roasts, mixed grills, meats in sauce and seasoned cheeses.*

Serving temperature: *It is served at room temperature, the bottle needs to be opened 30 mins before serving. Alc. 14 % by Vol.*



SALENTO I.G.P. BIANCO

Varietà di uve: *Uve chardonnay e autoctone del territorio salentino.*

Caratteristiche organolettiche: *Colore giallo paglierino con riflessi verdognoli.*

Bouquet: *Delicato gradevolmente fruttato.*

Sapore: *Fresco, armonico e saporito*

Temperatura di servizio ideale: *servire freddo.*

Abbinamenti gastronomici: *Ottimo come aperitivo, sugli antipasti e primi piatti a base di pesce.*

Su pesce in genere e sui crostacei.

12% Vol.

Grape Variety: *Chardonnay and indigenous grapes from salento.*

Vineyards: Guyot.

Grape picking time: *Last decade of September.*

Method of picking: *Hand picking, with a careful selection of the grapes and immediate transport to the winery.*

Vinification technology: *The grapes are trodden and pressed with the sudden separation of the peels. The grape juice goes to the fermentation in steel wine tanks and the temperature is constantly at 15 °C.*

Refinement: *Aged in steel tanks thermoregulated which exalt aromaticity and perfumes.*

Organoleptic characteristics: *Bright green, fruit flavors, vivid intensity, soft, dry.*

Gastronomic accompaniment: *It's a great wine for aperitif, starters, vegetables, dishes with fish.*

Serving temperature: *Serve cold.*

Alc. 12% by Vol.



SALENTO I.G.P. ROSATO

Varietà di uve: *Prodotto da uve Negroamaro e autoctone del territorio salentino.*

Affinamento: *Circa 3 mesi in vasche d'acciaio che contribuiscono ad esaltare i profumi e gli aromi.*

Caratteristiche organolettiche: *Colore: rosato tendente al cerasuolo con riflessi corallo.*

Bouquet: *Delicato tendente al fruttato.*

Sapore: *Secco, armonico, su gradevole fondo amarognolo.*

Temperatura di servizio ideale: *12 °C.*

Abbinamenti gastronomici: *Primi piatti in genere, piatti di pesce, pesce al forno e carni bianche. 12% Vol.*

Grape Variety: *Produced from Negroamaro and native grapes of the Salento area.*

Vineyards: *Spur trained cordon.*

Grape picking time: *End of September, beginning of October.*

Method of picking: *Hand picking, with a careful selection of the grapes and immediate transport to the winery.*

Vinification technology: *The grapes are pressed and the peels are left with the grape juice for 6-7 hours, the right time to obtain the perfect pink colour of the final product. During the fermentation, the temperature is at 18-20 °C.*

Refinement: *For 6 months in steel tanks which exalt aromaticity and perfumes.*

Organoleptic characteristics: *Rose coloured similar to the Cerasuolo whit red-coral highlights, the bouquet is soft with fruit flavors. At the taste, the wine is dry, balanced with a bitter aftertaste.*

Gastronomic accompaniment: *Perfect with italian starters, main courses, fish soups, white meats.*

Serving temperature: *Serve at 12 °C uncorking the bottle at the same moment of serving.*

Alc. 12% by Vol.