



GIULIANI  
vini





**LOVE FOR NATURE  
PASSION FOR WINES**

**[WWW.GIULIANIVINI.COM](http://WWW.GIULIANIVINI.COM)**





In the heart of Murgia Barese, on the hills stretching from Turi to Gioia del Colle, Raffaele Giuliani started running his small firm, attending to it with great care.

Today the business is brought up under the guide of his son, Vito Donato Giuliani. The geographical position and the mediterranean climate, typical of the territories where the vineyards are situated, allow the grape reach the right ripening and give the wines unique qualities.

During the period of maturation, the intense red-purple colour characterising the grapes of the Primitivo and Aleatico wines enlightens and defines the Apulian territory where the vineyards are farmed, giving wines with the extraordinary taste and unique aroma.

The firm covers an area of about 50 hectares, along the street known as "under the channel" near the archaeological pit of Monte Sannace.

The production cycle is followed with care and passion in order to make very good quality wines. Harvest is run according to experience and tradition and it is still made by hand. The vinification and the bottling are directed by both the oenologist Luca Petrelli and the owner Vito Donato Giuliani.



## CRU WINES

The most well-known Apulian wines are native reds, in particular Primitivo and Susumaniello. Among the CRU are Trelamie, Susumaniello IGT, Lavarossa, Primitivo di Gioia del Colle DOC and Baronaggio, considered the most noble wine as Primitivo Gioia del Colle DOC Riserva. These wines come from historical vineyards, originating in Apulia, as an expression of the colours and flavours of the land. They are exquisite wines, very elegant and enriched by the refined taste and sense of smell.



## BARONAGGIO



Primitivo Riserva  
Gioia del Colle DOC



VOL. 15,5%



750 ml

**TYPE:** Red

**VINE VARIETY:** Primitivo

**CLASSIFICATION:** Primitivo Gioia del Colle DOP

**PLANTATION:** 35-40 year old spurred cordon

**PLANTING DENSITY:** 4500 stocks per hectare

**PRODUCTION AREA:** Gioia del Colle, district of Baronaggio, characterised by wet winters and dry, very hot summers, with a thermal excursion ranging between 10-15°C that allows the complete ripening of grapes and wonderful results in vinification. Representative territory of DOP Gioia del Colle.

**SOIL:** Red land with outcropping rocks that, once crushed, give roots limestone and relief from the summer heat

**GRAPE HARVEST:** In September, first and second decade

**WINE-MAKING:** manual harvesting with selection of grapes, stalks removing, pressing, pre-fermentative maceration at 10°C for 24-48 hours. Thermal-controlled maceration and alcoholic fermentation by indigenous yeasts for about 10 days at 24-28°C. Racking and pressing of pomace by a soft press.

**REFINEMENT:** Malolactic fermentation in stainless steel containers and following aging in French barriques.

**TASTING NOTES:** Deep ruby red with reflections, involving and rich aromatic range: fruity, ripe fruit in alcohol, black cherries and cherries, blackberries and mulberries; spicy, pepper, cloves and liquorice; floral violets and roses, balsamic scents and light mineral vein complete the complex smell. Confirms its elegant texture, the alcoholic strength is perfectly balanced by its acidity and refined tannins that close in a very long and enticing finish, a wine undoubtedly marked by exquisite character for complexity and elegance.

**PAIRING:** Excellent with mixed roasts, baked and grilled lamb, game, aged and blue cheeses.

**SERVING TEMPERATURE:** 18°C (64F)



PACKAGE SIZE  
17,5 l x 26 L x 33 H



PALLET (EPAL 120X80)  
100 BOXES / 600 BOTTLES



PALLET (USA 120x100)  
125 BOXES / 750 BOTTLES



EAN  
8054529660100



## LAVAROSSA



Primitivo  
Gioia del Colle DOC



VOL. 14,5%



750 ml

**TYPE:** Red

**VARIETY:** Primitivo

**CLASSIFICATION:** Primitivo Gioia Del Colle Doc

**PLANTATION:** 20 years old spurred cordon

**PLANTING DENSITY:** 4500 stocks per hectare

**PRODUCTION AREA:** central Murgia, Municipalities of Turi, Gioia del Colle and Putignano, characterised by wet winter and dry, very hot summer with a thermal excursion ranging between 10-15°C that allows the complete ripening of grapes and excellent results of wine-making. Territory declared of DOP Gioia del Colle.

**SOIL:** red land with outcropping rocks that, once crushed, give roots limestone and relief from the summer heat

**GRAPE HARVEST:** in September, first and second decade

**WINE-MAKING:** manual harvesting with selection of grapes, stalks removing, pressing, pre-fermentative maceration at 10°C for 24-48 hours. Thermal-controlled maceration and alcoholic fermentation by indigenous yeasts for about 10 days at 24-28°C. Racking and pressing of pomace by a soft press.

**REFINEMENT:** malolactic fermentation in steel containers and following refining in concrete tanks.

**TASTING NOTES:** intense ruby red with reflections, it charms thanks to its delicate fruity charge and its notable balsamic scent, typical of the wonderful territory of provenance. Light and elegant spicy scents complete the complex and enveloping smell. It strikes with its strong and mild tannins, perfectly balanced with the heat and energy that the wine expresses. Good sapidity and freshness, delicate and persistent balsamic returns. Long and coherent closing, complex and armonic wine, full and elegant, it is undoubtedly a wonderful expression of Primitivo of Gioia del Colle.

**PAIRING:** excellent with mixed roasts, meat dishes and ragout, hard aged cheeses.

**SERVING TEMPERATURE:** 18°C (64F)



PACKAGE SIZE  
17,5 l x 26 L x 33 H



PALLET (EPAL 120X80)  
95 BOXES / 570 BOTTLES



PALLET (USA 120x100)  
115 BOXES / 690 BOTTLES



EAN  
8054529660094



## TRE LAMIE



Susumaniello  
IGT PUGLIA



VOL. 13%



750 ml

**TYPE:** Red

**VINE VARIETY:** Susumaniello

**CLASSIFICATION:** IGT Puglia

**PLANTATION:** Spurred cordon

**PLANTING DENSITY:** 4500 stocks per hectar

**PRODUCTION AREA:** Territory of vocation is Central Murgia Turi, Gioia del Colle, Putignano, Sammichele di Bari. Characterised by wet winters and dry and very hot summers with a thermal excursion ranging between 10-15°C that allows a complete ripening of grapes and excellent results in wine-making.

**SOIL:** red land with rocks outcropping, crushed, gives the land limestone and relief to the roots during summer time

**GRAPE HARVEST:** Third decade of September

**WINE MAKING:** Manual harvesting with selection of grapes, stalks removing, pressing, pre-fermentative maceration at 10°C for 24-48 hours. Thermal-controlled maceration and alcoholic fermentation by indigenous yeasts for about 10 days at 24-28°C. Racking and pressing of pomace by a soft press.

**REFINEMENT:** Malolactic fermentation in stainless steel containers and following refining in concrete and steel tanks.

**TASTING NOTES:** Intense ruby red with violet reflections, fruity hints of crunchy plum, cherries and berries; fine floral notes of red roses, hints of Mediterranean scrub and a slightly spicy finish. Warm and complex, good structure and freshness. Good persistence and slight pleasant tannins. Wine with a strong varietal character, harmonious and easy to drink

**PAIRING:** It is perfect with meat dishes, in particular with grilled and stewed cooking, aged and semi-aged cheeses

**SERVING TEMPERATURE:** 18°C (64F)



PACKAGE SIZE  
17,5 l x 26 L x 33 H



PALLET (EPAL 120X80)  
95 BOXES / 570 BOTTLES



PALLET (USA 120x100)  
115 BOXES / 690 BOTTLES



EAN  
8054529660230



GIULIANI

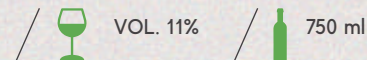


## REGIONAL WINES

Each wine is the expression of the territory where it is made, it tells its history and describes the flavours and aromas. The "Regional wines" are IGT wines, ranging from white to red and rosé. The Regional wines are closely linked to Apulia, so that their names recall the districts between Turi and Gioia del Colle, the territory where the vineyards are situated. The pictures on the labels evoke the decorations on the ancient majolicas found in Saint Oronzio's cave in Turi, dating back to the middle 1600, another link between the wine and its cultural origins.



## VERZILLO



**TYPE:** White

**VINE VARIETY:** Malvasia

**CLASSIFICATION:** IGT Puglia

**PLANTATION:** spurred cordon

**PLANTATION DENSITY:** 4500 stocks per hectar

**PRODUCTION AREA:** Central Murgia, Municipalities of Turi, Gioia del Colle, Putignano, Sammichele di Bari, characterised by wet winters and dry and very hot summers, with a thermal excursion ranging between 10-15°C that allows a complete ripening of grapes and excellent results in vinification. Representative territory of Central Murgia.

**SOIL:** Clay soil with outcropping rocks that, once crushed, give roots limestone and relief from the summer heat

**GRAPE HARVESTING:** First and second decade in September

**WINE-MAKING:** Manual harvesting with selection of grapes, stalks removing and pressing. Soft pressing of grapes from which only first pressing must (60%) is used and following fermented at low temperature.

**SECOND FERMENTATION AND REFINING:** Fermented in autoclave and refined in bottle for 4-6 months

**TASTING NOTES:** Pale yellow with green reflexions, light froth, aromatic and gentle, rich of flowery scents, fruity marks of yellow fruits and almond veins; lively and fresh, soft and balanced. Good persistence and clean closure, a wine with fragrant and delicate nuances, a merry and drinkable wine.

**PAIRING:** Excellent for starters and light appetizers, for fresh fish dishes or traditional vegetables dishes

**SERVING TEMPERATURE:** 8-10°C (46-50F)



PACKAGE SIZE  
17,5 l x 26 L x 33 H



PALLET (EPAL 120X80)  
115 BOXES / 690 BOTTLES



PALLET (USA 120x100)  
125 BOXES / 750 BOTTLES



EAN  
8054529660131



## TOPPARELLO

 Primitivo  
IGT Puglia

/  VOL. 12,5% /  750 ml

**TYPE:** Rose'

**VARIETY:** Primitivo

**CLASSIFICATION:** IGT Puglia

**PLANTATION:** Spurred cordon

**PLANTATION DENSITY:** 4500 vines per hectare

**PRODUCTION AREA:** Central Murgia in the Municipalities of Turi, Gioia del Colle and Putignano, characterized by humid winters and arid and very hot summers with a temperature range of 10-15 ° C which allows complete ripening of the grapes and extraordinary results in vinification. Representative territory of central Murgia.

**SOIL:** Red land with high presence of rocky outcrops that when crushed give limestone and coolness to the roots in the summer heat period.

**GRAPE HARVEST:** First and second decade of September

**WINE-MAKING:** Manual harvest with sorting of the bunches, crushing-destemming, pressing of the destemmed grapes with soft presses using only the first fraction of must (60%) which is fermented at low temperature.

**REFINEMENT:** Refining in steel and in bottle for 4-6 months

**TASTING NOTES:** Lively bouquet of fruity and floral notes, among which the notes of cherry, pomegranate, violet and tea rose, savoury and fresh, fine and of good length, it closes dry and clean, enjoyable and highly drinkable wine, it gives a fine and delicate harmony of sensations

**PAIRINGS:** Very versatile wine for every sort of meal, it pairs well with traditional Mediterranean dishes, legume and white meat soups, elaborate fish and shellfish dishes, suitable to appetizers, grilled fish dishes, shellfish and crustaceans, but also white meats and medium-aged cheeses

**SERVING TEMPERATURE:** 8 ° -10 ° C (46-50F)



PACKAGE SIZE  
17,5 l x 26 L x 33 H



PALLET (EPAL 120X80)  
95 BOXES / 570 BOTTLES



PALLET (USA 120x100)  
115 BOXES / 690 BOTTLES



EAN  
8054529660179



## TOMEGNA



Negroamaro  
IGT Puglia



VOL. 13%



750 ml

**TYPE:** RED

**VINE VARIETY:** Negroamaro

**CLASSIFICATION:** IGT Puglia

**PLANTATION:** Spurred cordon

**PLANTING DENSITY:** 4500 stocks per hectare

**PRODUCTION AREA:** Territory for vocation is Brindisi, district Cerano, characterised by wet winters and dry and very hot summers with a thermal excursion ranging between 10-15°C that allows a complete ripening of grapes and excellent results in vinification.

**SOIL:** Red land with a notable presence of sand both thin and rough

**GRAPE HARVEST:** In September, the second decade

**WINE-MAKING:** Manual harvesting with selection of grapes, stalks removing, pressing, pre-fermentative maceration at 10°C for 24-48 hours. Thermal-controlled maceration and alcoholic fermentation by indigenous yeasts for about 10 days at 24-28°C. Racking and pressing of pomace by a soft press.

**REFINEMENT:** Malolactic fermentation in steel containers and following refinement in concrete and steel tanks.

**TASTING NOTES:** Intense ruby red, fragrant fruity scents of small berries and faint spicy marks that enriches the complex range of warm and soft aromas, good acidic charge and fine tannins. The long, dry and pleasant closure, the good texture and balance in the organoleptic qualities make the wine interesting and considerable to drink.

**PAIRING:** First courses of fresh pasta and stuffed pasta, vegetables and mushrooms soups, roast or grilled meat, medium aged cheese.

**SERVING TEMPERATURE:** 18°C (64°F)



PACKAGE SIZE  
17,5 l x 26 L x 33 H



PALLET (EPAL 120X80)  
95 BOXES / 570 BOTTLES



PALLET (USA 120x100)  
115 BOXES / 690 BOTTLES



EAN  
8054529660186



## SERRONE



Nero di Troia  
IGT Puglia



VOL. 13%



750 ml

**TYPE:** Red

**VINE VARIETY:** Nero di Troia

**CLASSIFICATION:** IGT Puglia

**PLANTATION:** Spurred cordon

**PLANT DENSITY:** 4500 grapevines per hectare

**PRODUCTION AREA:** Central Murgia, Municipalities of Mellito and Bitonto characterized by humid winters and arid and very hot summers with a temperature ranging 10-15°C which allows complete ripening of the grapes and extraordinary results in vinification. Declared territory of central Murgia.

**SOIL:** Red land with high presence of rocky outcrops that when crushed give roots limestone and refreshment in the summer period.

**HARVEST:** First ten days of October

**VINIFICATION:** Manual harvest with selection of the bunches, de-stemming-crushing, pre-fermentation maceration at 10°C for 24-48 hours. Thermo-controlled maceration and alcoholic fermentation with indigenous yeasts for about 10 days at 24-28°C. Drawing off and pressing of the marc with soft presses.

**AGING:** Malolactic fermentation in steel and subsequent aging in concrete and steel tanks.

**ORGANOLEPTIC CHARACTERISTICS:** Intense ruby red with violet reflections intense aromas, typical of the grape, fruity red fruit, such as blackberries, raspberry and pomegranate, hints of aromatic and balsamic herbs, delicate floral notes, full and balanced taste, with intense fruity returns, nice acidity and velvety tannins. Long and dry finish, wine with a marked territorial character.

**PAIRINGS:** Very good with first courses, roasted white and red meats, mushrooms, medium-long-aged cheeses and cold cuts.

**SERVING TEMPERATURE:** 18°C



PACKAGE SIZE  
17,5 l x 26 L x 33 H



PALLET (EPAL 120X80)  
95 BOXES / 570 BOTTLES



PALLET (USA 120x100)  
115 BOXES / 690 BOTTLES



EAN  
8054529660193



## CHIANCAIA

 Fiano  
IGT Puglia

/  VOL. 12,5% /  750 ml

**TYPE:** White

**VINE VARIETY:** FIANO

**CLASSIFICATION:** IGT Puglia

**PLANTATION:** Spurred cordon

**PLANTATION DENSITY:** 4500 vines per hectare

**PRODUCTION AREA:** Central Murgia in the Municipalities of Gioia del Colle and Sammichele di Bari, characterized by humid winters and arid and very hot summers with a temperature range of 10-15 ° C which allows complete ripening of the grapes and extraordinary results in winemaking. Representative territory of central Murgia.

**SOIL:** Deep alluvial soil with a balanced presence of clay, silt, coarse sand and fine sand, refreshment at the roots in the summer heat period is ensured by a high working rate.

**GRAPE HARVEST:** First and second decade of September

**WINE-MAKING:** Manual harvest with sorting of the bunches, de-stemming-crushing, pressing of the de-stemmed grapes with soft presses using only the first fraction of first pressing must (60%) which is fermented at low temperature.

**REFINING:** Refining in steel and in bottle for 4-6 months

**TASTING NOTES:** Straw yellow with fine greenish reflections and intense aromatic notes typical of the grape, complex bouquet of flowers and fruit with fresh citrus notes of savoury, fresh and full-bodied bergamot, has a delicate mineral vein that makes it enjoyable and long in the finish on the palate, a wine with a marked territorial character, rich and at the same time pleasantly drinkable

**PAIRINGS:** Wine for the whole meal, it goes very well with appetizers, seafood and crustaceans, risottos and fish dishes. Also excellent with medium-aged cheeses.

**SERVING TEMPERATURE:** 8°-10° C (46-50F)



PACKAGE SIZE  
17,5 l x 26 L x 33 H



PALLET (EPAL 120X80)  
95 BOXES / 570 BOTTLES



PALLET (USA 120x100)  
115 BOXES / 690 BOTTLES



EAN  
8054529660155



## PETRIZZA



Primitivo  
IGT Puglia



VOL. 13%



750 ml

**TYPE:** Red

**VINE VARIETY:** Primitivo

**CLASSIFICATION:** IGT Puglia

**PLANTATION:** 0-10 year old spurred cordon

**PLANTING DENSITY:** 4500 stocks per hectar

**PRODUCTION ZONE:** Central Murgia, Municipalities of Turi, Gioia del Colle, Putignano, Sammichele di Bari, charcaterised by wet winters and dry, very hot summers with a thermal excursion ranging between 10-15°C that allows a complete ripening of grapes and excellent results during wine making. Representative territory of Central Murgia.

**SOIL:** Red land with outcropping rocks that, once crushed, give roots limestone and relief from the summer heat

**GRAPE HARVEST:** In September, first and second decade

**WINE-MAKING:** Manual harvesting with selection of grapes, stalks removing, pressing, pre-fermentative maceration at 10°C for 24-48 hours. Thermal-controlled maceration and alcoholic fermentation by indigenous yeasts for about 10 days at 24-28°C. Racking and pressing of pomace by a soft press.

**REFINEMENT:** Malolactic fermentation in stainless steel containers and following refinement in concrete and steel tanks.

**ORGANOLEPTIC CHARACTERISTICS:** Intense ruby red with purple reflections, deep aromas, typical of this varietal, fruity of red fruit, such as blackberries, cherries, black cherries, plums, herbs and balsamic scents, delicate flowery scents, full and balanced taste, with deep fruity returns; good acidity and velvety tannins. Long and dry closure, a remarkable territory wine, gentle and versatile in texture and freshness.

**PAIRING:** Perfect with first courses, red and white roast meats, mushrooms, medium-long aged cheeses and charcuterie

**SERVING TEMPERATURE:** 18°C (64F)



PACKAGE SIZE  
17,5 l x 26 L x 33 H



PALLET (EPAL 120X80)  
115 BOXES / 690 BOTTLES



PALLET (USA 120x100)  
125 BOXES / 750 BOTTLES



EAN  
8054529660162



## CANNUZZE



Chardonnay  
IGT Puglia



VOL. 12,5%



750 ml

**TYPE:** White

**VINE VARIETY:** Chardonnay

**CLASSIFICATION:** IGT Puglia

**PLANTATION:** Spurred cordon

**PLANTATION DENSITY:** 4500 plants per hectar

**PRODUCTION AREA:** Central Murgia, Municipalities of Gioia del Colle and Sammichele di Bari, characterised by wet winters and dry and very hot summers, with a thermal excursion ranging between 10-15°C that allows a complete ripening of grapes and excellent results in vinification. Representative territory of Central Murgia.

**SOIL:** Deep alluvial land with a well balanced presence of clay, loam, rough and fine sand, relief for the roots during summer....

**GRAPE HARVESTING:** first and second decade in September

**WINE-MAKING:** Manual harvesting with selection of grapes, stalks removing and pressing. Soft pressing of grapes from which only first pressing must (60%) is used and following fermented at low temperature.

**REFINIG:** Refined in steel and bottle for 4-6 months

**TASTING NOTES:** Pale yellow with golden reflections, fine and charming with its intense and deep flavours of exotic fruit, pineapple, banana, passion fruit and delicate fruity marks; savoury and full with a perfect balance between acidity and softness; long and clean closure; wine with good texture and personality; memorable for its harmony and charming persistence.

**PAIRING:** Perfect with starters, fish or grilled fish, shellfish, white meats, medium aged cheese.

**SERVING TEMPERATURE:** 8-10°C (46-50F)



PACKAGE SIZE  
17,5 l x 26 L x 33 H



PALLET (EPAL 120X80)  
95 BOXES / 570 BOTTLES



PALLET (USA 120x100)  
115 BOXES / 690 BOTTLES



EAN  
8054529660148



## FESTIVITY WINES

Cantone di Cristo and 1922 are sweet wines from Giuliani's wine cellars, to taste at the end of a meal, as entertainment and conviviality. Cantone di Cristo is the right wine expressing the delicate aroma of Aleatico, a native vineyard of Apulia. 1922 is a sweet, rich and seductive Primitivo. The label and the name are a homage to the historical founder of the firm, Mr Raffaele Giuliani born in 1922.

Ricciolo is the rosé sparkling wine made from Aleatico grape. It is a sparkling and light wine, young and lively, like the lighting stylized on the label.



## CANTONE DI CRISTO



Aleatico  
Gioia del Colle DOC



VOL. 13,5%  
+ 5,5%



500 ml

**TYPE:** RED

**VARIETY:** Aleatico

**CLASSIFICATION:** Gioia del Colle DOC

**PLANTATION:** Spurred cordon aged 30 years

**PLANTATION DENSITY:** 4500 stocks per hectare

**PRODUCTION AREA:** Central Murgia municipality of Turi, characterized by humid winters and dry and very hot summers with a temperature range of 10-15 ° C which allows complete ripening of the grapes and extraordinary results in vinification. Representative territory of central Murgia.

**SOIL:** Clayey soil with high presence of crushed rocky outcrops that cool the roots in the summer heat period.

**GRAPE HARVEST:** First decade of October

**WINE-MAKING:** Manual harvest with sorting of the bunches, de-stemming-crushing, pre-fermentation maceration at 10 ° C for 24-48 hours. Thermo-controlled maceration and alcoholic fermentation with indigenous yeasts for about 20 days at 24-28 ° C. Drawing off and pressing of the pomace with soft presses.

**REFINEMENT:** Malolactic fermentation in steel and subsequent refining in steel.

**TASTING NOTES:** Ruby red with vivid reflections. Intriguing and refined are the rich hints typical of the grape, ripe fruit and jam, plums, figs, cherries in alcohol, carob and dried fruit. Beautiful aromatic hints of oregano and thyme enjoyable taste, measured sugar content in perfect balance with the vivid acidity. Good body and rich in nuances in the long finish. A wine that caresses the senses and expresses the delicate aroma of the Aleatico di Puglia very well.

**PAIRINGS:** It is not just a meditation wine. It expresses all its pleasantness combined with almond desserts, dry pastries and chocolate, but also combines very well with excellent medium-aged caciocavallo cheese

**SERVING TEMPERATURE:** 18°C (64°F)



EAN  
8054529660124



## 1922

 Primitivo  
IGT Puglia

/  VOL. 14,5%  
+ 4,5% /  500 ml

**TYPE:** Red

**VINE VARIETY:** Primitivo

**CLASSIFICATION:** IGT Puglia

**PLANTATION:** 30 years old spurred cordon

**PLANTING DENSITY:** 4500 stocks per hectar

**PRODUCTION AREA:** Central Murgia, Municipalities of Turi, Gioia del Colle and Putignano, characterised by wet winters and dry and very hot summers, with a thermal excursion ranging between 10-15°C that allows a complete ripening of grapes and excellent results in vinification. Representative territory of Central Murgia

**SOIL:** Clay soil with outcropping rocks that, once crushed, give roots limestone and relief from the summer heat

**GRAPE HARVESTING:** First decade of October

**WINE-MAKING:** Manual harvesting with selection of grapes, stalks removing, pressing, pre-fermentative maceration at 10°C for 24-48 hours. Thermal-controlled maceration and alcoholic fermentation by indigenous yeasts for about 20 days at 24-28°C. Racking and pressing of pomace by a soft press.

**REFINEMENT:** Malolactic fermentation and following refinement in steel tanks

**TASTING NOTES:** Deep ruby red, rich and fruity, with scents of blackberry, plums and ripe black cherries, cherry jam, figs and nuts marks. Fine flavour of flowers, rose and Mediterranean herbs, fine spicy marks of licorice and star anise, a wide and rich range of enticing aromas, an explosion of ripe and crunchy fruit, soft and warm, lightly sweet but with an important acidic and tannic charge. Very long and clean mouth in closure, an armonic and rich wine that strikes your senses and remains in your memories.

**PAIRING:** Perfect with pastries and almond sweets. To taste with medium aged stretched curd cheese

**SERVING TEMPERATURE:** 18°C (64F)



EAN  
8054529660117



## RICCIOLO



Aleatico  
IGT Puglia



VOL. 12%



750 ml

**TYPE:** Sparkling rose' wine

**VINE VARIETY:** Aleatico

**CLASSIFICATION:** IGT Puglia

**PLANTATION:** Spurred cordon

**PRODUCTION AREA:** Central Murgia, Municipality of Turi, altitude 250 mt

**SOIL:** Medium clayey-calcareous mixture with a good presence of skeleton

**GRAPE HARVEST:** Last week of August

**WINE MAKING:** Obtained from softly pressed whole grapes, using only the first fraction of first pressing must (60%) which is fermented at low temperature

**SECOND FERMENTATION AND REFINING:** Fermented in autoclave and refined in bottle for 4-6 months

**TASTING NOTES:** Richly fruity light pink colour, blackberries, morello cherries and cherries, hints of fresh fruit and fine floral hints of roses. An explosion of ripe fruit supported by a surprisingly acidic and delicately tannic vein, endless length and cleanliness in the mouth at the end.

**PAIRINGS:** Wine suitable for enhancing the freshness of slightly structured first courses based on fish or shellfish, seafood appetizers, cooked and raw.

**SERVING TEMPERATURE:** 6 ° C (44F)



PACKAGE SIZE  
17,5 l x 26 L x 33 H



PALLET (EPAL 120X80)  
85 BOXES / 510 BOTTLES



PALLET (USA 120x100)  
105 BOXES / 630 BOTTLES



EAN  
8054529660247



## DAILY WINES

Morettino is a kind of table wine, to taste every day at lunch time. The product line includes red and rosé, Malvasia Nera and Primitivo IGT Puglia, Malvasia Bianca IGT Puglia. The label has been remade but still in continuity with the lettering of the previous line, characterizing the Giuliani's Wines. It represents the link between past and present.



## MORETTINO ROSSO



Notardomenico / Primitivo  
IGT Puglia



VOL. 12,5%



750 ml

**TYPE:** red

**VINE VARIETY:** Notardomenico and Primitivo

**CLASSIFICATION:** IGT Puglia

**PLANTATION:** Spurred cordon from 0/10 years of age

**PLANTATION DENSITY:** 4500 vines per hectare

**PRODUCTION AREA:** Central Murgia in the Municipalities of Turi, Gioia del Colle and Putignano, characterized by humid winters and arid and very hot summers with a temperature range of 10-15 ° C which allows complete ripening of the grapes and extraordinary results in winemaking. Representative territory of central Murgia.

**SOIL:** red land with high presence of rocky outcrops that when crushed give limestone and refreshment for the roots in the summer heat period.

**GRAPE HARVEST:** First and second decade of September

**WINE-MAKING:** Manual harvest with sorting of the bunches, de-stemming-crushing, pre-fermentation maceration at 10 ° C for 24-48 hours. Thermo-controlled maceration and alcoholic fermentation with indigenous yeasts for about 10 days at 24-28 ° C. Drawing off and pressing of the marc with soft presses.

**REFINEMENT:** Malolactic fermentation in steel and subsequent refinement in concrete and steel tanks.

**TASTING NOTES:** Ruby red with violet reflections, intense aromas typical of the grape, fruity aromas of red fruit, cherry, blackberry, black cherry, plums, full and balanced taste, with intense fruity returns, nice acidity and velvety tannins, dry finish wine with a strong territorial character, versatile in structure and freshness

**PAIRINGS:** pairs with first courses, roasted white and red meats, mushrooms, medium-long-aged cheeses and cold cuts.

**SERVING TEMPERATURE:** 18°C (64°F)



PACKAGE SIZE  
17,5 l x 26 L x 33 H



PALLET (EPAL 120X80)  
95 BOXES / 570 BOTTLES



PALLET (USA 120x100)  
115 BOXES / 690 BOTTLES



EAN  
8054529660209



## MORETTINO ROSATO



Malvasia nera / Primitivo /  
IGT Puglia



VOL. 12%



750 ml

**TYPE:** Rose'

**VARIETY:** Malvasia Nera, Primitivo

**CLASSIFICATION:** IGT Puglia

**PLANTATION:** Spurred cordon

**PLANTATION DENSITY:** 4500 vines per hectare

**PRODUCTION AREA:** Central Murgia in the Municipalities of Turi, Gioia del Colle and Putignano, characterized by humid winters and arid and very hot summers with a temperature range of 10-15 ° C which allows complete ripening of the grapes and extraordinary results in vinification. Representative territory of central Murgia.

**SOIL:** Red land with high presence of rocky outcrops that when crushed give limestone and refreshment for the roots in the summer heat period.

**GRAPE HARVEST:** First and second decade of September

**WINE-MAKING:** Manual harvest with sorting of the bunches, crushing-destemming, pressing of the destemmed grapes with soft presses using only the first fraction of must (60%) which is fermented at low temperature.

**REFINEMENT:** Refined in steel and in bottle for 4-6 months

**TASTING NOTES:** Lively bouquet of fruity and floral notes, among which the notes of cherry, pomegranate and violet stand out, savory and fresh, fine and of good length, it closes dry and clean, enjoyable and highly drinkable wine, gives a fine and delicate harmony of sensations

**PAIRINGS:** Very versatile wine for all meals, pairs well with traditional Mediterranean dishes, legume and white meat soups, elaborate fish and shellfish dishes, excellent with appetizers, grilled fish dishes, shellfish and crustaceans, but also White meat.

**SERVING TEMPERATURE:** 8°-10° C (46-50 F)



PACKAGE SIZE  
17,5 l x 26 L x 33 H



PALLET (EPAL 120X80)  
95 BOXES / 570 BOTTLES



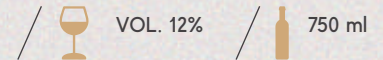
PALLET (USA 120x100)  
115 BOXES / 690 BOTTLES



EAN  
8054529660216



## MORETTINO BIANCO



**TYPE:** White

**VINE VARIETY:** MALVASIA

**CLASSIFICATION:** IGT Puglia

**PLANTATION:** Spurred cordon

**PLANTATION DENSITY:** 4500 vines per hectare

**PRODUCTION AREA:** Central Murgia in the Municipalities of Gioia del Colle and Sammichele di Bari, characterized by humid winters and arid and very hot summers with a temperature range of 10-15 ° C which allows complete ripening of the grapes and extraordinary results in winemaking. Prince territory of central Murgia.

**SOIL:** Deep alluvial soil with a balanced presence of clay, silt, coarse sand and fine sand. Cooling at the roots in the hot summer period is ensured by a high working rate.

**GRAPE HARVEST:** First and second decade of September

**WINE-MAKING:** Manual harvest with sorting of the bunches, de-stemming-crushing, pressing of the de-stemmed grapes with soft presses using only the first fraction of free-run must (60%) which is fermented at low temperature.

**REFINEMENT:** Refined in steel and in bottle for 4-6 months

**TASTING NOTES:** Straw yellow with delicately aromatic greenish reflections, rich in floral scents, fruity notes of yellow-fleshed fruit and flavours of fresh almond, soft and balanced, good persistence and clean closure, a wine with fragrant and delicate nuances.

**PAIRINGS:** Suitable for light appetizers, it can be paired with fish dishes or vegetables and vegetable dishes.

**SERVING TEMPERATURE:** 8°-10° C (46-50F)



PACKAGE SIZE  
17,5 l x 26 L x 33 H



PALLET (EPAL 120X80)  
95 BOXES / 570 BOTTLES



PALLET (USA 120x100)  
115 BOXES / 690 BOTTLES



EAN  
8054529660223



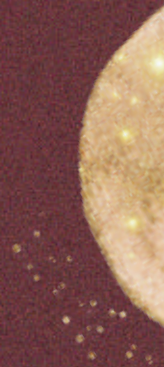


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## RICCIOLO



White grapes  
IGT Puglia



VOL. 12%

750 ml

**TYPE:** Sparkling white wine

**VINE VARIETY:** White grapes

**CLASSIFICATION:** IGT Puglia

**PLANTATION:** Spurred cordon

**PRODUCTION AREA:** Central Murgia, Municipality Gioia del Colle, altitude mt 250.

**SOIL:** Medium clayey-calcareous

**GRAPE HARVEST:** Last week of August

**WINE MAKING:** Obtained from softly pressed whole grapes, using only the first fraction of first pressing must (60%), fermenting at low temperature.

**SECOND FERMENTATION AND REFINING:** Fermented in autoclave and refined in bottle for 4-6 months.

**TASTING NOTES:** Clear and bright, light yellow nuances with light green reflections, along with delicate but noticeable flower notes of white broom, hawthorn and jasmine, fruity notes of white peach and melon and citrus fruits, it expresses an explosion of freshness and sapidity, the perception of citrus notes gives the mouth a long and persuasive memory.

**PAIRINGS:** Suitable to enhance the freshness of light first courses based on fish and crustaceans, and starters with raw and cooked fish.

**SERVING TEMPERATURE:** 6 ° C (44F)



PACKAGE SIZE  
17,5 l x 26 L x 33 H



PALLET (EPAL 120X80)  
85 BOXES / 510 BOTTLES



PALLET (USA 120x100)  
105 BOXES / 630 BOTTLES



EAN  
8054529660247