

# Saveese Vermiglio



The Pichierri family vineyards are located in the region of Puglia, in the area known as Sava. Situated on the Salento peninsula, Italy's boot heel, Sava is high on the instep on a gentle rise known as the Murge Tarantine. Here, where the soil is red, dotted by white limestone and the hills are low and the land is open, stand the vines of the Primitivo grape. The midday sun is scorching, due to the close proximity to North Africa, but microclimate variations are created by air currents crossing from the

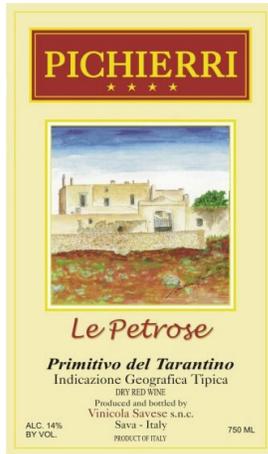
Adriatic to the interior Ionian Sea. The earliest knowledge of this varietal is that it originated in Greece. It is not known exactly how or when this plant was transported into Italy, but the history of this grape in Italy dates back many centuries. In the 17th century it is known that the Benedictine monks named the varietal "Primitivo" because of its precociousness (early maturity of the grape) in this zone. These vines stand poetically short and stocky, like ancient gnomes with their arms stretched up to the sky to bask in the heat of the sun. Vermiglio is a relatively young wine that is ideal with all types of dinning.

<b>Production Area:</b>	Primitivo del Tarantino, Puglia
<b>Grape Varietal:</b>	100% Primitivo
<b>Vineyard Name:</b>	Vermiglio
<b>Vineyard Characteristics:</b>	12 hectares of 10 year old vines in calcareous/argillo soil located at 120 meters above sea level with all day exposure to the sun.
<b>Form of Planting:</b>	Short supported trees (also referred to as "spur trained goblet") with 5000 vines per hectare.
<b>Harvest and Vinification:</b>	The harvest generally takes place in the second half of September when the grapes are completely matured. They are left to macerate on the skins for several days, at which time the "must" is separated from the rest of the juice and fermented separately under temperature control to sharpen the aroma that is present. The maturation goes on for 6 months, in amphorae vasks, then kept cool in order to be bottled at a low temperature so as to preserve the full benefit of all this wine's great characteristics.
<b>Sensory Characteristics:</b>	This wine has a beautiful deep red color with lots of rich red fruit flavors.
<b>Analytical Data:</b>	Alcohol: 12.5% Residual Sugar g/l: 0 Total Acidity g/l: 6.7

**Number of Cases:** 3500 per year

# Saveese

## Le Petrose



The Pichierri family vineyards are located in the region of Puglia, in the area known as Sava. Situated on the Salento peninsula, Italy's boot heel, Sava is high on the instep on a gentle rise known as the Murge Tarantine. Here, where the soil is red, dotted by white limestone and the hills are low and the land is open, stand the vines of the Primitivo grape. The midday sun is scorching, due to the close proximity to North Africa, but microclimate variations are created by air currents crossing from the Adriatic to the interior Ionian Sea. The earliest knowledge of this varietal is that it originated in Greece. It is not known exactly how or when this plant was transported into Italy, but the history of this grape in Italy dates back many centuries. In the 17th century it is known that the Benedictine monks named the varietal "Primitivo" because of its precociousness (early maturity of the grape) in this zone. These vines stand poetically short and stocky, like ancient gnomes with their arms stretched up to the sky to bask in the heat of the sun. Le Petrose is a superb complement to red meats, game, and spicy cheeses.

<b>Production Area:</b>	Primitivo del Tarantino, Puglia
<b>Grape Varietal:</b>	100% Primitivo
<b>Vineyard Name:</b>	Le Petrose
<b>Vineyard Characteristics:</b>	12 hectares of 15 year old vines in calcareous/argillo soil located at 120 meters above sea level with all day exposure to the sun.
<b>Form of Planting:</b>	Short supported trees (also referred to as "spur trained goblet") with 5000 vines per hectare.
<b>Harvest and Vinification:</b>	The harvest generally takes place in the second half of September when the grapes are completely matured. They are left to macerate on the skins for several days, at which time the "must" is separated from the rest of the juice and fermented separately under temperature control to sharpen the aroma that is present. The maturation goes on for 9 months, in amphorae vasks, then kept cool in order to be bottled at a low temperature so as to preserve the full benefit of all this wine's great characteristics.
<b>Sensory Characteristics:</b>	A rich red wine with purple hues turning orange as it ages, intense and characteristic aromas, harmonious flavors, full bodied, with the right tannic taste.
<b>Analytical Data:</b>	Alcohol: 14% Residual Sugar g/l: 0 Total Acidity g/l: 7

**Number of Cases:** 4,500

# Savese

## Terrarossa

### Primitivo di Manduria DOC



The Pichierri family vineyards are located in the region of Puglia, in the area known as Sava. Situated on the Salento peninsula, Italy's boot heel, Sava is high on the instep on a gentle rise known as the Murge Tarantine. Here, where the soil is red, dotted by white limestone and the hills are low and the land is open, stand the vines of the Primitivo grape. The midday sun is scorching, due to the close proximity to North Africa, but microclimate variations are created by air currents crossing from the Adriatic to the interior Ionian Sea. The earliest knowledge of this varietal is that it originated in Greece. It is not known exactly how or when this plant was transported into Italy, but the history of this grape in Italy dates back many centuries. In the 17th century it is known that the Benedictine monks named the varietal "Primitivo" because of its precociousness (early maturity of the grape) in this

zone. These vines stand poetically short and stocky, like ancient gnomes with their arms stretched up to the sky to bask in the heat of the sun. Terrarossa is a wonderful complement to roasted red meats, wild game and spicy cheeses.

<b>Production Area:</b>	Primitivo di Manduria, Puglia
<b>Grape Varietal:</b>	100% Primitivo
<b>Vineyard Name:</b>	Terrarossa
<b>Vineyard Characteristics:</b>	8 hectares of 20 year old vines, located 120 meters above sea level in calcareous/argilla soil with all day exposure to the sun.
<b>Form of Planting:</b>	Short trees (also referred to as "goblet") with 4,500 vines per hectare
<b>Harvest and Vinification:</b>	The grapes are harvested in September at full ripeness and fermentation begins with skin contact held for three days to maximize color extraction but limit harsh tannins. The wine is aged to maturity in large containers (amphorae) and then bottled.
<b>Sensory Characteristics:</b>	A beautiful deep ruby color, intense, with rich plummy aromas. It is dry, soft, and rich with an excellent balance, medium body, ripe fruit flavors and a long finish with soft tannins.
<b>Analytical Data:</b>	Alcohol: 14% Residual Sugar g/: 0 Total Acidity g/l: 6

**Number of Cases:** 3000 per year

# Saveese

## Tradizione del Nonno

### Primitivo di Manduria DOC



The Pichierrri family vineyards are located in the region of Puglia, in the area known as Sava. Situated on the Salento peninsula, Italy's boot heel, Sava is high on the instep on a gentle rise known as the Murge Tarantine. Here, where the soil is red, dotted by white limestone and the hills are low and the land is open, stand the vines of the Primitivo grape. The midday sun is scorching, due to the close proximity to North Africa, but microclimate variations are created by air currents crossing from the Adriatic to the interior Ionian Sea. The earliest knowledge of this varietal is that it originated in Greece. It is not known exactly how or when this plant was transported into Italy, but the history of this grape in Italy dates back many centuries. In the 17th century it is known that the Benedictine monks named the varietal "Primitivo" because of its precociousness (early maturity of the grape) in this zone. These vines stand poetically short and stocky, like ancient gnomes with their arms stretched up to the sky to bask in the heat of the sun. The deep fruity intensity of this incredible wine is a wonderful complement to pasta dishes with meat sauces, roasts, game and sharp cheeses. Decanting is recommended for 1-2 hours before serving in order to appreciate its full beauty.

<b>Production Area:</b>	Primitivo del Manduria, Puglia
<b>Grape Varietal:</b>	100% Primitivo
<b>Vineyard Characteristics:</b>	5 hectares of 35-50 year old vines located at 120 meters above sea level in calcareous soil with all day exposure to the sun.
<b>Form of Planting:</b>	Short trees (also referred to as "goblet") with 3,500 vines per hectare.
<b>Harvest and Vinification:</b>	Literally translated this name means "Tradition of the Grandfather" which is the way this wine is made. The grapes are harvested in the middle of September, having been allowed to over-mature slightly on the vine in order to increase the brix sugar and alcohol content. The fermentation begins with skin contact for a few days in order to maximize color extraction and limit harsh tannins. 10-15% of the wine is then aged in 225 liter oak casks, and the remainder of the juice in large amphorae, for a period of 18 months, then bottled at a low temperature in order to not alter the characteristics of this beautiful wine.
<b>Sensory Characteristics:</b>	This is a huge, robust, fruity, yet dry wine with a delightful aroma and a smooth velvety finish.
<b>Analytical Data:</b>	Alcohol: 16% Residual Sugar g/l: 12 Total Acidity g/l: 6.4

**Number of Cases:** 1500 per year

# Savese

## Il Sava Dolce

### Primitivo di Manduria DOC



The Pichierri family vineyards are located in the region of Puglia, in the area known as Sava. Situated on the Salento peninsula, Italy's boot heel, Sava is high on the instep on a gentle rise known as the Murge Tarantine. Here, where the soil is red, dotted by white limestone and the hills are low and the land is open, stand the vines of the Primitivo grape. The midday sun is scorching, due to the close proximity to North Africa, but microclimate variations are created by air currents crossing from the Adriatic to the interior Ionian Sea. The earliest knowledge of this varietal is that it originated in Greece. It is not known exactly how or when this plant was transported into Italy, but the history of this grape in Italy dates back many centuries. In the 17th century it is known that the Benedictine monks named the varietal "Primitivo" because of its precociousness (early maturity of the grape) in this zone. These vines stand poetically short and stocky, like ancient gnomes with their arms stretched up to the sky to bask in the heat of the sun. This incredible dessert wine is a fine accompaniment to all types of desserts such as pastries, dry fruit pies and cakes as well as roasted chestnuts and sharp cheeses. Pour gently, since this is a non-filtered wine.

<b>Production Area:</b>	Primitivo di Manduria, Puglia
<b>Grape Varietal:</b>	100% Primitivo
<b>Vineyard Characteristics:</b>	3 hectares of 40-50 year old vines located at 120 meters above sea level in calcareous soil, with an all day exposure to the sun.
<b>Form of Planting:</b>	Short trees (often referred to as "goblet") with 3500 vines per hectare.
<b>Harvest and Vinification:</b>	The harvest takes place at the end of September when the grapes are over-matured and withered until raisin-like which increases the bric sugar and the alcohol content. Fermentation is done in glass lined cement tanks after which 90% of the wine goes into large amphorae while 10% is refined in small oak barrels. The wine is then aged in French oak for 8 months.
<b>Sensory Characteristics:</b>	A deep ruby red color with bright cherry and current aromas. This is a wine that is rich and smooth with intense fruit flavors and a sweetness tending towards port, and a rich appealing finish.
<b>Analytical Data:</b>	Alcohol: 16% Residual Sugar g/: 50 Total Acidity g/l: 7

**Number of Cases:** 1200 x 6 (only in the best years)