



Primitivo Ater Riserva

Ionis

Grapes: Primitivo

Alcohol: 14.5% Vol

Zone of grapes production: Manduria, Sava, Carosino
Land: rocky – calcareous, very productive

Microclimate: Considerably influenced by joining sea that, being very deep, moves a great amount of warm during the winter and makes the days cooler in the summer. It

is the warmest zone of Salento but less rainy. These climatic condition are suitable for obtaining grapes with a high sugary concentration ad wines with the Salento's most high alcoholic gradation.

System of cultivation: salping of Puglia
Yield by hectare: 60 – 70 Quintals per hectare

System of harvest: Manual, in this territory temperature reaches 40° C in the early in the morning for this reasons the wine-making choice has established the night grape harvest.

Vinification: Grapes are destemmed, gently pressed qualified and carried on to tanks. These stainless steel tanks are endowed by a cooling-pocket that tracks must temperature the fermentation with controlled temperature, periodic analyses and the greatest cleanliness allow to obtain a high quality product without alteration risks that will be unsuccessful reflected on the organo-leptic characteristics of product as time goes on.

Refining

After the malo-lactic fermentation the “new wine” follows the refining in American barriques and in French oak for a non established period of time because the modern wine-making technologies rely on chemical, physical and sensorial analyses of product to establish how much time wine must refine in the barriques in order to harmonize the aroma .

Organoleptic characteristics

A vivid red ruby colored wine intricate and well decided scent. Its bouquet presents a sweet vanilla flavor combined with the peculiar scent of fruit jam, plum and morello. It results a character wine to the palate, Potent but very balanced in spite of its high alcoholic strength. Very good persistence.



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Salice Salentino Riserva Suavitas

Ionis

Grape: Negroamaro e Malvasia

Alcohol: 13.5% Vol.

Zone of grapes production: Salice Salentino, S. Pancrazio, Veglie
Land: rocky – calcareous, very productive

Microclimate

Tongue of land among two seas, we are situated in the Salento's heart where the climate is mild in the winter and very hot and less rainy in the summer. It's the greatest land of red wines with old vineyards sapling growing and new espalier installations keeping traditional Salentines wines such as the ones from which we obtain the grapes Salice salentino.

System of cultivation: espalier – spurred string

Yield by hectare: 70 – 80 Quintals by hectare

System of harvest: Manual during the coolest hours of the day.

Vinification

Grapes are destemmed, gently pressed qualified and carried on to tanks. These stainless steel tanks are endowed by a cooling-pocket that tracks must temperature. The fermentation with controlled temperature, periodic analyses and the greatest cleanliness allow to obtain a high quality product without alteration risks that will be unsuccessful reflected on the organoleptic characteristics of product as time goes on.

Refining

After the malo-lactic fermentation the “new wine” follows the refining in American barriques and French oak chopped for a non established period of time because the modern winemaking technologies rely on chemical, physical and sensorial analyses of product to establish how much time wine must refine in the barriques in order to harmonize the aroma of Malvasia, filling it up with vanilla flavor and wood spicy aroma lightly toasted. During the refining in the barriques, the tannins of Negroamaro interacting with the micro oxygenation of thank in various processes, lose their abstraction giving the wine softness and roundness

Organoleptic characteristics

A vivid red ruby colored wine with a balanced and soft scent of red berry-fruit, cocoa, chocolate and vanilla. It results a character wine to palate, balanced and very persistent.

Food pairing:

It goes well with mature cheese, pork product and roasted meat.

Serving Temperature: 18° – 20° C



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