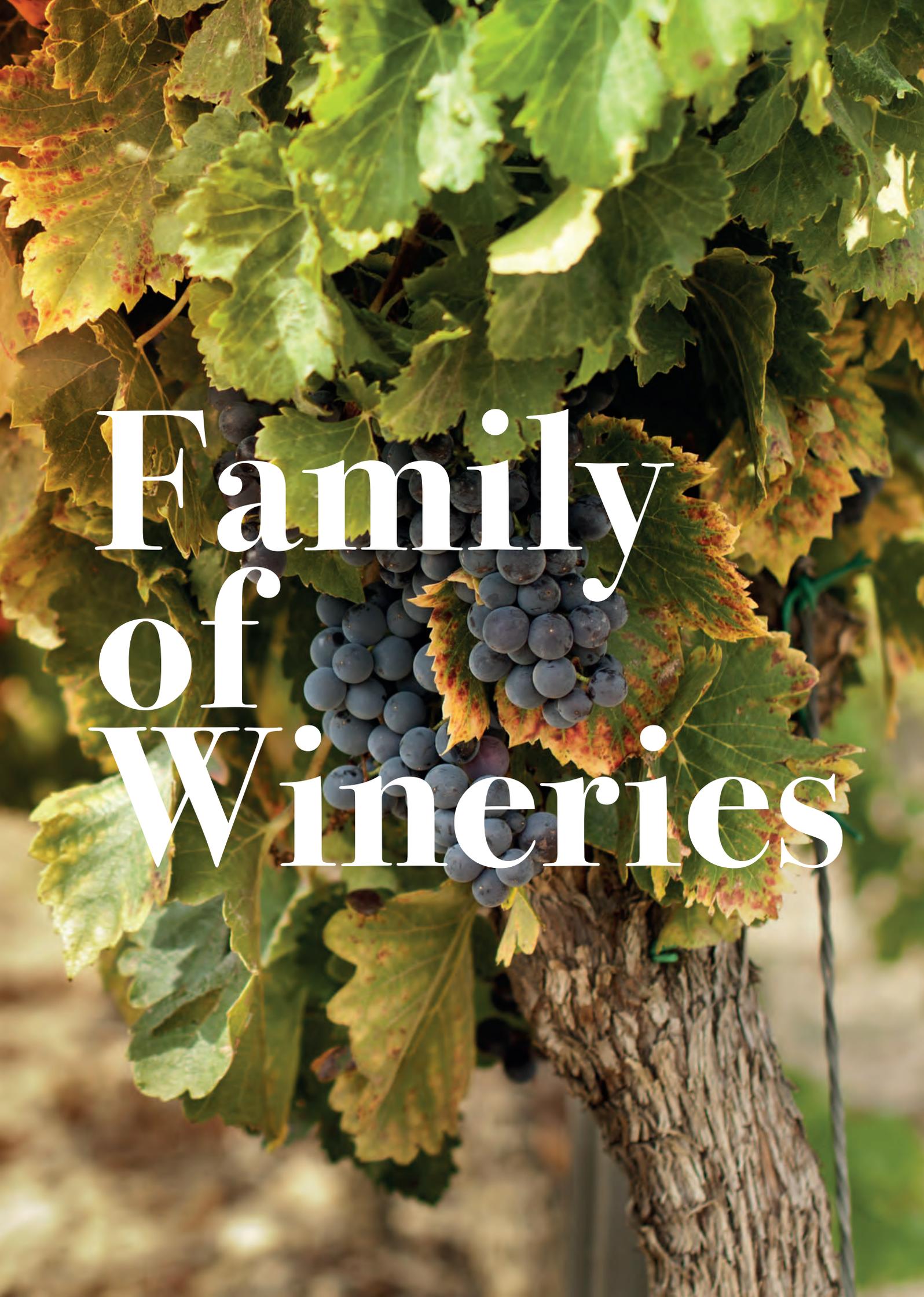




D'Addario
AZIENDE AGRICOLE

www.aziendeagricoledaddario.com



Family
of
Wineries



Aziende Agricole D'Addario is inspired by the ambition, the love for the land, and the dream of bottling wines which recount the authentic strength of Puglia. These have driven the D'Addario family to pursue a production model aimed at creating refined wines of the highest quality.

From this pursuit of excellence originate the close ties with families of expert, experienced winemakers in two very strategic areas of Puglia: Sava, home of the renowned Primitivo di Manduria DOC, and Turi, cradle of the Primitivo DOC of Gioia del Colle.

A solid collaboration begins in which the genuine experience of the winemaker is combined with the study and care of expert agronomists and oenologists. Together they form a perfect team whose harmony produces the best fruit. All of this being done with the utmost respect for nature.





Uncork Puglia:
making a
dream
come true



D
D'Addario
WINES
D



 *Primitivo 55%*
Malvasia Nera 45%  *VOL. 13,5%*  *750 ml*
IGT Salento



LOCATION

Provinces of Brindisi and Taranto. Claylike soil containing limestone.

AGING

Malo-lactic fermentation and aging in French oak barrels (medium toasting) for about 3-4 months.

TASTING NOTES

The chalice is tinted ruby red with violet reflections. The bouquet gives notes of red berried fruits such as prune, cherry, and blackberry. Hints of spice at the finish, reminiscent of cinnamon and cloves.

SERVING TEMPERATURE

16 - 18°.

FOOD PARING

Ideal as an aperitif, paired with well-structured pasta and rice dishes, meat dishes, and the great recipes of the Mediterranean tradition.



D'Addario
AZIENDE AGRICOLE

 *Negramaro 55%*
Primitivo 45%
IGT Salento  *VOL. 13,5%*  *750 ml*



LOCATION

Provinces of Brindisi and Taranto. Claylike soil containing limestone.

AGING

Malo-lactic fermentation and aging in French oak barrels (medium toasting) for about 3-4 months.

TASTING NOTES

Ruby red in hue with violet reflections. The bouquet gives balsamic and fruity notes of cherry, morello cherry, and violet. Hints of spice at the finish, reminiscent of carob.

SERVING TEMPERATURE:

16 - 18°.

FOOD PARING:

Ideal as an aperitif, paired with well-structured pasta and rice dishes, meat dishes, and the great recipes of the Mediterranean tradition.



D'Addario
WINES



Primitivo 85%
Malvasia Nera 15%
IGT Salento



VOL.
15%



750
ml



LOCATION

Provinces of Brindisi and Taranto. Claylike soil containing limestone.

AGING

Stainless steel

TASTING NOTES

Deep ruby red hue with violet reflections. The bouquet gives notes of black cherry, plum, and blackberry. Hints of spice at the finish, reminiscent of almond fig.

SERVING TEMPERATURE:

16 - 18°.

FOOD PARING:

Ideal paired with grilled meat, pasta with ragù, wild game, and aged cheeses.





 *Susumaniello*
IGT
Puglia

 VOL. 15%  750 ml



LOCATION

Turi, in the heart of the Murgia region. The area benefits from a terrain containing karst and limestone which is ideal for growing vines. The hills, which reach as high as 300 meters above sea level, and have notable day-to-night temperature variations, are ideal for the aromatic concentration of the grapes.

FERMENTATION & AGING

Malo-lactic fermentation and aging in French oak barrels (medium toasting) for about 3-4 months.

TASTING NOTES

Deep ruby red hue. The aroma reveals hints of red fruits, with prune standing out, combined with herbaceous and spicy notes. On the palate it is complex, fresh, and pleasantly tannic, with a long finish.

SERVING TEMPERATURE

16 - 18°.

FOOD PARING:

Ideal paired with beef, pork, lamb, and savory pasta and rice dishes.

The logo for D'Addario WINES features a large, stylized purple letter 'D' that frames the brand name. The text 'D'Addario' is in a serif font, and 'WINES' is in a smaller, sans-serif font below it.



LOCATION

Sava, in the heart of the Salento region. The area has soil rich in iron oxides, resting on limestone rock which sometimes emerges from the earth. This terrain guarantees freshness, sugar concentration in the grape bunches, and strong minerality.

AGING

in French oak barrels (medium toasting) for about 3-4 months.

TASTING NOTES

Ruby red in hue with purple reflections, the aroma offers notes of small berries, cinnamon, licorice, vanilla, and dried figs. Full-bodied and opulent on the palate, enhanced by a velvety tannic texture and bursting sweetness. A long finish with notes of coffee and cacao.

SERVING TEMPERATURE

16 - 18°.

FOOD PAIRING

Ideal with aged cheeses accompanied by honey or jam, meats which are roasted, braised, or stewed, and complex, savory dishes. Also perfect for meditation, or paired with dark chocolate.





 *Primitivo*
Manduria DOC  *VOL.* 15,5%  750 ml



LOCATION

Sava, in the heart of the Salento region. The area has soil rich in iron oxides, resting on limestone rock which sometimes emerges from the earth. This terrain guarantees freshness, sugar concentration in the grape bunches, and strong minerality.

AGING

in French oak barrels (medium toasting) for about 1 year.

TASTING NOTES

Ruby red in hue with purple reflections, the aroma offers notes of prune, berries, cinnamon, licorice, vanilla, and dried figs. Full-bodied, opulent, and velvety. A long finish with notes of coffee and chocolate.

SERVING TEMPERATURE

16 - 18°.

FOOD PAIRING

Ideal with red meat, lamb, wild game, ragù, and aged cheeses.





D'Addario
AZIENDE AGRICOLE

 *Primitivo*
Manduria DOC  *VOL.* 15,5%  750
Riserva ml



LOCATION

Sava, in the heart of the Salento region. The area has soil rich in iron oxides, resting on limestone rock which sometimes emerges from the earth. This terrain guarantees freshness, sugar

AGING

In terracotta jugs (capasoni) for 7 years and in french oak barriques (medium toasting) for about 2 years

TASTING NOTES

Ruby red in hue, the aroma reveals hints of overripe red fruits, cherry jam, dried prunes, and dried almond figs. The taste is opulent, full-bodied with velvety tannins. A long finish.

SERVING TEMPERATURE

16 - 18°.

FOOD PARING

Ideal with rich, aromatic, well-structured dishes.



D'Addario
WINES



LOCATION

provinces of Brindisi and Taranto
Claylike soil containing limestone

AGING

stainless steel

TASTING NOTES

It's color straw yellow with light green highlights. Fine and intense aromatic notes typical of the grape complex bouquet of flowers and fruit with fresh citrus notes of bergamot. Fruity, fresh and full bodied, it has a delicate mineral hint that makes the finish long and enjoyable. Wine with a strong territorial character, full bodied but pleasantly drinkable.

SERVING TEMPERATURE 10° - 12°

FOOD PAIRING

table wine, recommended with starters, seafood and shellfish, risotto and fish dishes. Excellent with medium mature cheese.

D'Addario
AZIENDE AGRICOLE

 *Primitivo*
IGT Puglia

 *VOL.*  *750*
12,5% ml



LOCATION

provinces of Brindisi and Taranto.
Claylike soil containing limestone.

AGING

stainless steel.

TASTING NOTES

It's colour deep ruby red with violet highlights Intense bouquet, typical of grapes fruity red fruit blackberries cherries, sour cherries, plums and hints of aromatique and balsamic herbs delicate floral notes Full bodied and well balanced flavour with intense fruity aftertaste nice acidity and velvety tannins Long and dry finish Wine with a strong territorial character it's gentle and versatile both in its structure and freshness

SERVING TEMPERATURE: 18°

FOOD PAIRING:

recommended with pasta dishes , red and white roasted meats medium and matured cheeses and cure meats

The vineyards selected are all located in particularly suitable micro-areas:

Turi, in the heart of the Murgia region, benefits from a terrain containing karst and limestone which is ideal for growing vines. The hills, that reach as high as 300 meters above sea level, have notable day-to-night temperature variations, which are ideal for the aromatic concentration of the grapes.

Sava, in the heart of the Salento region, has soil rich in iron oxides, resting on limestone rock which sometimes emerges from the earth. This terrain guarantees freshness, sugar concentration in the grape bunches, and strong minerality. The area also possesses some of the oldest Primitivo vineyards in the whole region, producing full-bodied, opulent wines with a strong polyphenolic charge.

Briefly, two iconic areas for the two foremost types of Primitivo that Puglia boasts.

However, Primitivo is not the only varietal that the company favors; because love for Puglia also means treasuring the many other native vines of the region. Standing out among these are our cultivations of Malvasia Nera, Negroamaro, Susumaniello, Aleatico and Fiano.

All of the wines reinterpret the past, with great attention to the evolution of the ever more proficient and demanding consumer. Wines with a strong character, but of great elegance and refinement in taste and aroma. Bold-hued, opulent-bodied reds that explode in the chalice with a decisive aromatic complexity, and caress the palate with a soft and velvety tannic texture; delicate whites with strong minerality.





Lands and Terroirs



GIULIANI

v i n i

D'Addario
AZIENDE AGRICOLE

 *Malvasia
IGT Puglia*

 VOL. 11%  750 ml



It's colour is deep garnet red with ruby highlights.
Aroma is fascinating and full aromatic bouquet of ripe fruit conserve cherries, blackberries and mulberries, spices and liquorice; floral, violets and roses; the balsamic notes and a subtle mineral hint complete the fine and complex bouquet.

Taste confirms its elegant structure, the alcohol content is perfectly balanced by the acidity and fine tannins in a long and seductive finish.

Overall wine of unquestionable character, remarkable complexity and elegance

SERVING TEMPERATURE:
8° -10°

FOOD PARING:
excellent with roast, roast and grilled lamb,
games and mature or herbs cheese.


GIULIANI
v i n i

D'Addario
AZIENDE AGRICOLE

 *Malvasia
Gioia del Colle*  VOL.  750 ml
12,5%



Colour:

pale yellow with light green highlights.

Aroma:

delicately aromatic, rich in floral scents, yellow fruit notes with a hint of almond.

Fresh, soft and well-balanced, good persistence and clean finish.

A drinkable wine with fragrant and delicate nuances.

SERVING TEMPERATURE:

8° -10°.

FOOD PARING:

recommended for light appetizers, pairs well with fresh fish and vegetable dishes.


GIUJANI
v i n i

D'Addario
AZIENDE AGRICOLE



Chardonnay
IGT Puglia



VOL.
13%



750
ml



It's colour is pale yellow with golden highlights.
Fine and seductive with its intense bouquet of exotic fruit, pineapple, banana, and passion fruit, and delicate floral notes.

Full and fruity, it has an excellent balance between acidity and softness; with a long and clean finish.

Wine with good structure and personality, memorable for its harmony and persuasive persistence.

SERVING TEMPERATURE:

10° -12°.

FOOD PARING:

recommended with starters, grilled fish and shellfish, white meat and mature cheeses.



GIULIANI
v i n i

D'Addario
AZIENDE AGRICOLE

 *Fiano*
IGT Puglia

 VOL. 13%  750 ml



It's colour straw yellow with light green highlights. Fine and intense aromatic notes typical of the grape; complex bouquet of flowers and fruit with fresh citrus notes of bergamot.

Fruity, fresh and full-bodied, it has a delicate mineral hint that makes the finish long and enjoyable.

Wine with a strong territorial character, fullbodied but pleasantly drinkable.

SERVING TEMPERATURE:

10° -12°

FOOD PARING:

table wine, recommendep with starters, seafood and shellfish, risotto and fish dishes. Excellent with medium mature cheese.


GIULIANI
v i n i

D'Addario
AZIENDE AGRICOLE

 *Rosato
IGT Puglia*

 *VOL.
13%*  *750
ml*



It's colour is deep garnet red with ruby highlights. Aroma is fascinating and full aromatic bouquet of ripe fruit conserve cherries, blackberries and mulberries, spices and liquorice; floral, violets and roses; the balsamic notes and a subtle mineral hint complete the fine and complex bouquet.

Taste confirms its elegant structure, the alcohol content is perfectly balanced by the acidity and fine tannins in a long and seductive finish.

Overall wine of unquestionable character, remarkable complexity and elegance

SERVING TEMPERATURE:
10° - 12°.

FOOD PARING:
a very versatile wine for all meals, it is recommended with traditional Mediterranean dishes, bean, vegetable, or white meat soups, complex fish and shellfish dishes.


GIUJANI
v i n i

D'Addario
AZIENDE AGRICOLE



80% Primitivo
20% Montepulciano
Gioia del Colle



VOL. 12,5%



750 ml



Colour:

ruby red with violet reflections.

Aroma:

intense fragrance, typical of these grapes, of red berries, blackberries, cherries, sour cherries, prunes, and delicate floral notes.

Full-bodied and well-balanced flavour, with intense fruity aftertaste, nice acidity and velvety tannins. Dry finish.

Wine with strong territorial character, versatile in both its structure and freshness.

SERVING TEMPERATURE:

18°.

FOOD PARING:

recommended with pasta dishes, roasted red and white meats, mushrooms, matured cheeses and cured meats.



GIUJANI
v i n i

D'Addario
AZIENDE AGRICOLE

 *Negramaro*
IGT Puglia

 *VOL.*
13%  *750*
ml



It's colour is deep ruby red colour.
Aromatic hints of red berries with subtle spicy notes which enrich the complex bouquet.
Warm and soft on the palate. Good acidity level and light tannins. Long, dry and pleasant finish.
A good structure and balance bouquet make this wine interesting, enjoyable and versatile.

SERVING TEMPERATURE:
16°.

FOOD PAIRING:
fresh and stuffed pasta dishes, vegetable soups, mushrooms, grilled or roasted meat, medium mature cheese.


GIULIANI
v i n i

D'Addario
AZIENDE AGRICOLE

 *Primitivo*
IGT Puglia

 VOL. 13%  750 ml



It's colour deep ruby red with violet highlights
Intense bouquet, typical of grapes, fruity red fruit, blackberries, cherries, sour cherries, plums, and hints of aromatic and balsamic herbs, delicate floral notes. Full-bodied and well balanced flavour, with intense fruity aftertaste, nice acidity and velvety tannins. Long and dry finish.

Wine with a strong territorial character, it's gentle and versatile both in its structure and freshness.

SERVING TEMPERATURE:
18°.

FOOD PARING:
recommended with pasta dishes, red and white roasted meats medium and matured cheeses and cure meats.


GIULIANI
v i n i

D'Addario
AZIENDE AGRICOLE



Primitivo
DOC
Gioia del Colle



VOL.
14%



750
ml



It's colour deep garnet ruby red wine.

It captivates immediately with its fine fruit aroma and its balsamic notes, typical of the magnificent territory of origin. Mild and elegant spicy notes complete the complex and enveloping bouquet.

It strikes with its important tannins, soft and in perfect balance with the warmth and strenght of its structure. Good satisfying flavour and freshness, fine and persistent balsamic aftertaste. Long and consistent finish

Complex and harmonious wine, full and elegant, it is undoubtedly a wonderful expression of Primitivo from Gioia del Colle.

SERVING TEMPERATURE:

18°.

FOOD PARING:

excellent with mixed roast, cooked meat and ragù sauce. It is recommended with mature hard cheeses.



GIUJANI
v i n i

D'Addario
AZIENDE AGRICOLE

 *Primitivo
Riserva
DOC
Gioia del Colle*

 VOL. 15%  750/
1500 ml



It's colour is deep garnet red with ruby highlights. Aroma is fascinating and full aromatic bouquet of ripe fruit conserve cherries, blackberries and mulberries, spices and liquorice; floral, violets and roses; the balsamic notes and a subtle mineral hint complete the fine and complex bouquet.

Taste confirms its elegant structure, the alcohol content is perfectly balanced by the acidity and fine tannins in a long and seductive finish.

Overall wine of unquestionable character, remarkable complexity and elegance

SERVING TEMPERATURE:

18°.

FOOD PARING:

excellent with roast, roast and grilled lamb, games and mature or herbs cheese.


GIULIANI
v i n i

D'Addario
AZIENDE AGRICOLE

 *Primitivo*
IGT Puglia

 VOL. *14,5*
+5,0%  *500*
ml



It's colour deep ruby red.

Rich bouquet of fruit, blackberries, plums and ripe black cherries, cherry conserve with hints of figs and nuts. Light floreal notes of roses and Mediterranean herbs with subtle spicy notes of liquorice and aniseed. Sumptuous and seductive bouquet.

It is an explosion of ripe and crispy fruit, soft warm, slightly sweet but well balance by a surprisingly acidity and tannins. Long and fresh finish.

Rich and harmonious wine that delights the senses. Unforgettable.

SERVING TEMPERATURE:

16 ° – 18 °.

FOOD PARING:

recomended with pastries and almond traditional desserts. Good with medium cheese.


GIUJANI
v i n i

D'Addario
AZIENDE AGRICOLE



Aleatico
DOC
Gioia del Colle



VOL.
13,5
+5,0%



500 ml



It's colour red ruby with vivid garnet highlights. Aroma is charming and rich bouquet typical of its grape, of ripen fruit conserve, plums, figs, cherry liqueur, carob and dried fruit. Fine aromatic hints of oregano and thyme.

Enjoyable, perfect balance between acidity and sugar content. Good and rich body; satisfying clean finish.

A wine that captures your senses and expresses very well the delicate bouquet of Aleatico from Puglia.

SERVING TEMPERATURE:

13°-14°.

FOOD PARING:

not just a meditation wine. It expresses its full pleasure pared with almond sweets, pastries and chocolate, but also recommended with good medium mature cheese.



GIUJANI
v i n i

D'Addario
AZIENDE AGRICOLE

 *Primitivo*
IGT
Puglia

 *VOL.*  *750 ml*
11,5%



Extra dry Sparkling wine, light pink in colour. The aroma is richly fruity- blackberries, morello cherry, and cherry, reminiscent of fresh fruit; followed by floral hints of rose.

On the palate it is an explosion of ripe fruit, supported by a surprisingly acidic and delicately tannic vein. An endless finish which leaves the mouth clean. Overall, a harmonious and rich sparkling wine that satisfies the senses and won't be forgotten.

SERVING TEMPERATURE:
10°-12°.

FOOD PARING:
Goes well with seafood appetizers, both raw and cooked.


GIULIANI
v i n i







Once the optimal level of ripening has been reached, the precious grapes are meticulously harvested by hand in the early morning hours, in order to preserve their integrity and freshness. They are then immediately transferred to the cellar and left to the care of the winemakers, who will follow all the stages of vinification and aging; phases that combine the ancient art and tradition of winemaking with modern, high-quality, efficient technologies.

The refinement which takes place in oak barriques and in the so-named "capasuni"-traditional terracotta jugs, widely used in the past - enhances our wines and exalt the aromas of our prized vines.





The Cellar -
When the
Wine is
at Home





D'Addario
AZIENDE AGRICOLE



Family of Wineries

www.aziendeagricoledaddario.com