



◆ QUALITY WINES FROM APULIA – SOUTHERN ITALY ◆

The Reale's are wine makers in Lecce since 1921, after three generations they are still controlling the entire production and distribution process, growing all the grapes from which the wine is produced. The vineyards are located in the heart of the Salento production area (southern Apulia), on 250 hectares (600 acres) of fertile land where there is an old tradition of wine-making and olive-growing, dating back to the ancient Greeks and Romans.

The landscape is flat, the rich and well drained soil is calcareous and tending to orange. The climate is typically mediterranean with long and dry summers, with a nightly marine breeze which helps the thermal excursion.

The cellar is equipped with highly advanced machinery, which enables low temperature control during every phase of the production process, giving modern and clean wines. The barriques are lay down in the basement, for perfect aging conditions.



VIGNETI REALE

LECCE • 1921 • ITALIA

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**Malvasia Bianca
Salento IGP**

Dry, yet fruity wine, perfect for cocktails and aperitif. The color is golden yellow with fragrant aromas of white flowers, broom and acacia: to exalt in combination with fish, white meats and soft cheeses. Vol. 13%



**Malvasia Rosato
Salento IGP**

Dry rosé wine obtained from Black Malvasia grapes, vinified with just a brief and soft maceration. Ideal for "happy hours", it is a rosé with a deliciously dry, but fruity flavour. Ideal for pasta with tomato sauce, white meats, fish soups and grilled lobsters. Vol. 13%



**Malvasia Nera
Salento IGP**

Wine ready to drink, with fragrant aromas of cherries and berries. In the mouth is soft and pulpy. Can be also discovered outside the main meals, at cellar temperature, or to accompany grilled white meats, baked fish, soft or seasoned cheeses. Vol: 13%



**Blasi
Chardonnay Salento IGP**

Freshness and aroma are the main characteristics of this wine. The color is pale yellow, dry and persistent on the palate. Reminiscent of citrus fruits, pineapple and vanilla, that can be particularly exalted if accompanied with fish dishes, seafood appetizers and soft cheeses. Vol. 13%



**Norie
Negroamaro Salento IGP**

Made from the most widespread among the Apulian grapes, this is an elegant and versatile wine. Ruby red color with floral aroma, velvety tannins on the palate and good length. Excellent for first courses with meat sauces, roasts and seasoned cheeses. Vol. 13%



**Rudiae
Primitivo Salento IGP**

Over the years the only Apulian grape known outside the region (as Zinfandel), it is a ruby red wine with elegant aromas of cherry and small red berried fruits. Aged in big oak barrels. Perfect with red meats, game and seasoned cheeses. Vol. 14%



**Santa Croce - Riserva
Salice Salentino DOP**

Classic blend of Negroamaro and Black Malvasia (80% - 20%) grapes. Full bodied wine with velvety tannins. Matures 12 months in french oak barrels before it is bottled and, then, aged for approximately 6 months before release. Vol. 14%



**Gloria
Primitivo di Manduria DOP**

Winery's top product, intense ruby red colour, wide and complex to the nose, fruity, with a prune and cherry jam aroma. Elegant full-bodied wine with notes of cocoa, coffee and vanilla in the end. Best served with red meat, game, savoury first courses. Matures 12 months in french oak barrels before it is bottled and, then, aged for approximately 6 months before release. Vol. 15%