



• QUALITY WINES FROM APULIA SALENTO – SOUTHERN ITALY •

The Reale's are winemakers in Lecce since 1921, after three generations we are still controlling the entire production and distribution process, growing all the grapes from which the wine is produced. Our vineyards are located in the heart of the Salento production area, in southern Apulia, on 180 hectares (445 acres) of flat land, where the soil is calcareous and the color tending to orange. The climate is typically Mediterranean with long and dry summers, with nightly marine breeze, which helps the thermal excursion. Grapes cultivated in the farm are autochthone and international: Negroamaro, Primitivo-Zinfandel, Chardonnay, Malvasia Bianca, Malvasia Nera, Susumaniello. The production focuses into three product lines, which gives us nine labels plus an extra virgin olive oil. The cellar has highly advanced machinery, which enables low temperature control during every phase of the production process, giving modern and clean wines.



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Malvasia Bianca  
Salento IGP

Dry, yet fruity white 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 "in white", with just a brief and soft maceration. Very fruity at the nose, strong strawberry and blackberry flavor. Perfect combination with pasta and tomato sauce, white meats, fish soups and grilled lobsters. Vol. 13%



Malvasia Nera  
Salento IGP

Very peculiar red wine, to drink young and fresh from the cellar, as a summer wine. Fragrant aromas of cherries and berries. In the mouth is soft and pulpy. Perfect for grilled white meats, baked fish, soft or seasoned cheeses. Vol. 13%



Blasi Chardonnay  
Salento IGP

Classic Chardonnay from southern Italy, where the sun hits strong. The color is pale yellow, dry and persistent on the palate. Reminiscent of citrus fruits, pineapple and vanilla. To be accompanied with fish dishes, seafood appetizers and soft cheeses. Vol. 13%



Vivia Susumaniello  
Salento IGP

Delicate rosé with a pale color, obtained by soft pressing of Susumaniello grapes vinified in white. Persuasive aromas of red currant, morello cherry and wild mint at the end. Classic combinations of seafood, cold cuts and fresh cheeses. Excellent as an aperitif. Vol. 13.5%



Norie Negromamaro  
Salento IGP

Red wine 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 grapes (80% - 20%). Full bodied wine with pulpy velvety tannins and good structure. Perfect combination with red meat and pasta sauces. Matures 12 months in French oak barrels and, then, it refines in bottle. Vol. 14%



Gloria • Primitivo di  
Manduria DOP

Iconic Apulian red wine. Intense color, elegant and full-bodied, with notes of cocoa, coffee and vanilla in the end. Best served with red meat, game, savory first courses. Matures in French oak barrels and, then, it refines in bottle. Special formats: Magnum and Jeroboam in wooden cases. Vol. 15%



Il Marotta • Olio Extra  
Vergine di Oliva

Italian extra virgin olive oil obtained from a blend of native Apulian varieties named Nociara and Coratina. Fruity bouquet of green leaves with bitter and piquant after taste. Cold pressing, not filtered. Anti-refill cap. Acidity <0,6 grams per 100 grams of oil. Size: lt 0,750