



• QUALITY WINES FROM APULIA SALENTO – SOUTHERN ITALY •

Since 1921, the Reale family has dedicated itself to winemaking with the typical Italian passion of those who love good things, made with care.

We are in the wine-growing heart of Salento, in Cellino San Marco, southern Apulia. The estate is covering a total area of approximately 640 acres, much of it vineyards, the remainder olive groves.

The summers are long and dry, the clay soil is well-drained, the sun beats down: ideal conditions for generous, intense wines with strong personalities.

The varieties grown are Negroamaro, Primitivo, Chardonnay, Malvasia Bianca and Nera, Susumaniello and Verdeca. Commercial production is divided into three product lines, each with its own organoleptic characteristics, for a total of ten labels, including a Charmat method Sparkling wine, plus an Extra Virgin Olive Oil.

The company's style is recognizable in all our labels: wines with a clear Salento influence but projected towards the future, with elegant, fresh and fruity products.



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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. 12,5%



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. 12,5%



Malvasia Nera
Salento IGP

A very distinctive red wine, best enjoyed young and chilled from the cellar, as a summer wine. Fragrant aromas of cherries and berries. On the palate, it's soft and pulpy. Perfect with grilled white meats, baked fish, soft or aged cheeses. Vol. 12.5%



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%



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. Perfect with red meats, game and seasoned cheeses. Vol. 14%



Santa Croce • Riserva
Salice Salentino DOP

Classic blend of Negromamaro 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 wine from Puglia, with a powerful structure, rich in soft tannins, and a finish that offers notes of cocoa, coffee, and vanilla. Excellent with roasts and grilled meats, game, and mature cheeses. Special formats in wooden cases: Magnum and Jeroboam. Vol. 15%



Alisso • Sparkling
Wine • Salento IGP

Extra-dry sparkling white wine made using the Charmat Method from Malvasia Bianca and Verdeca grapes. Fine, elegant perlage with delicate notes of yellow fruit and Alyssum flowers, typical of the Salento coast. Ideal as an aperitif and paired with fish dishes, fried seafood, and shellfish. Vol. 11.5%