



OUTSTANDING & UNIQUE ITALIAN REDS

VALLONE

PUGLIA



Founded in 1934, Agricole Vallone is now run by Vittoria and Maria Teresa Vallone, with the assistance of agronomist Donato Lazzari and consulting enologist Graziana Grassini. Vallone is actually three estates totalling 600 hectares distributed between Brindisi, San Pancrazio Salentino and Carovigno. The Flaminio estate houses the winemaking facilities, while the wines are aged (in a mixture of stainless steel, large oak botti, and small French oak barrels) in the Copertino cellar in Lecce.

VIGNA FLAMINIO RISERVA *Rosso Brindisi DOC*

A superb blend of 70% Negroamaro, 20% Montepulciano, and 10% Malvasia Nera from the best Tenuta Flaminio vineyards aged 8 months in Slovenian oak barrels. While this outstanding wine value exhibits the individual varietal characteristics of its components – Malvasia Nera's aromatic elegance, Negramaro's structure and power, and Montepulciano's velvety fruitiness – Vigna Flaminio Rosso is just as much a testament to the exceptional viticultural qualities of the Brindisi terroir itself.

VARETO RISERVA ROSSO *Salice Salentino DOC*

Vereto is a blend of rigorously-selected Negroamaro with 10% Malvasia Nera (grown in limestone and clay), aged 8 months in Slovenian oak barrels – a true expression of the region. The English translation for Negroamaro is *black and bitter*.

this dry, full-bodied, ruby-red wine exhibits an effusive, complex nose, light tannins, and herbal palate notes that follow through to the finish

Tanzer's IWC on the 2006: 91pts "Complex nose combines redcurrant, red cherry jam, dried flowers, botanical herbs and a whiff of flint. Then juicy in the mouth, with a youthfully medicinal character to the mineral, licorice and cherry flavors. Sweet, concentrated and serious wine, with very good balance and extremely smooth tannins on the long finish. Yes, this is a riserva; but it's still by far the best Salice Salentino I have tried in years."

GRATICCIAIA ROSSO *Salento IGT*

A celebration of the magnificent complexity of the Salento grape Negroamaro, the utterly unique Graticciaia is produced from loft-dried red grapes only in tiny quantities in outstanding vintages. The grapes are meticulously graded and selected, dried on mats in the Castel Serranova microclimate, carefully vinified, and then matured slowly in wood. The result is a massive, generous, and opulent wine with seductive elegance and flavor... a wine of rich, ultra-ripe fruit that will impress even the most refined, experienced palates.

hints of dried sweet fruit, licorice, and spice; finely-structured on the palate with hints of tobacco, dried fruit, and vanilla, all of which follow through brilliantly on the finish

Tanzer's IWC on the 2005: 94pts "Supple, chewy and aromatic in the mouth, with a distinctly silky texture and nuanced notes of ripe red cherries and mocha lifted by a note of violet. The impressively long finish features serious but smooth tannins that dust the teeth. Showy already in the typical Graticciaia manner, which is an Amarone-like wine made via air-drying the negroamaro grapes, but this is much more restrained and less marked by residual sweetness than previous bottlings. New winemaker Graziana Grassini has purposely reduced the amount of late harvesting to produce a less opulent and more refined wine. An excellent vintage for a wine that's one of Italy's greatest reds every year."

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