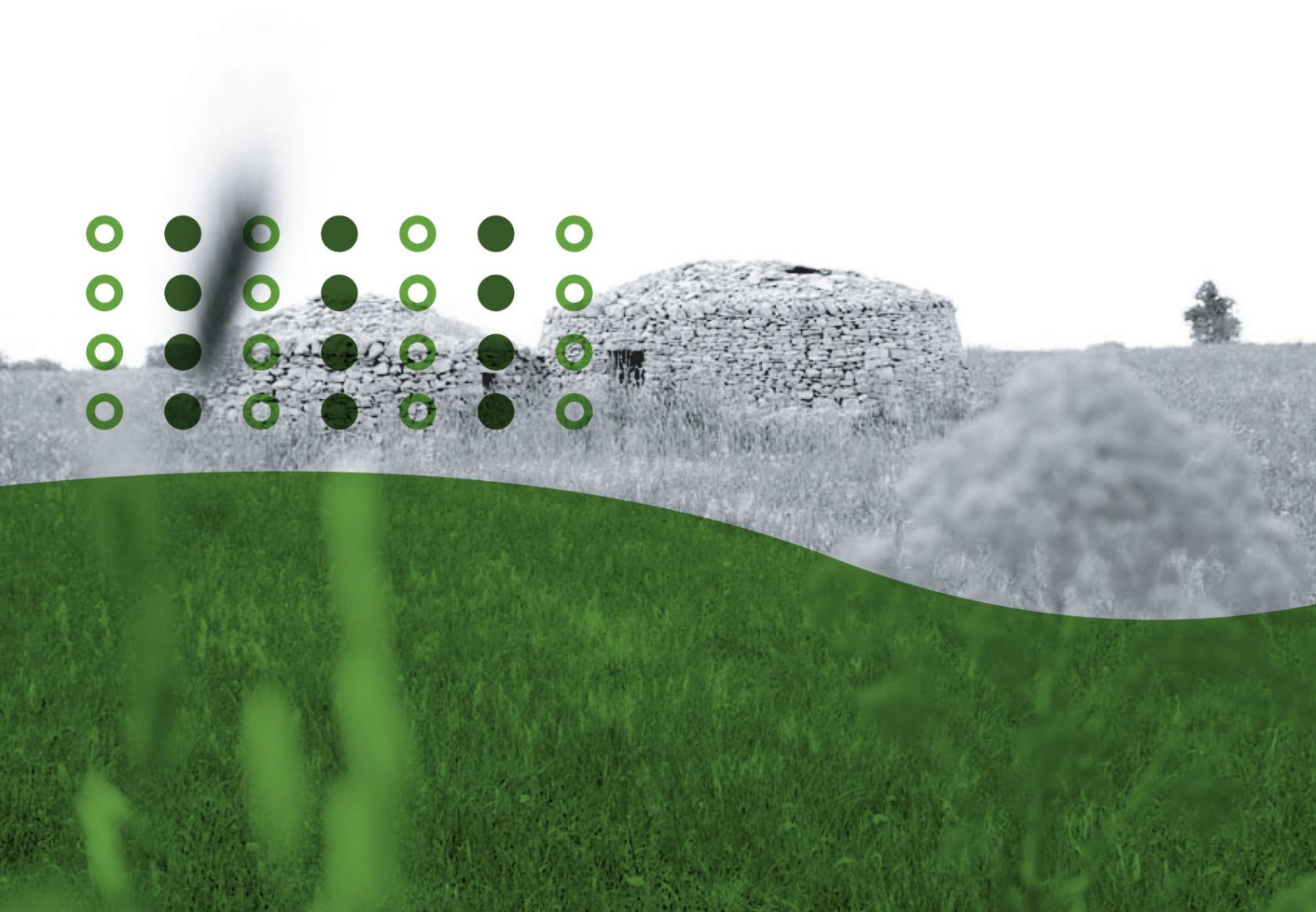




WINE TECHNICAL SHEETS



BIACCO PRIMITIVO PUGLIA ORGANIC 2020



DATA SHEET

DENOMINATION: *Primitivo Puglia;*

REGISTERED TRADEMARK: *Bonizio Agricultural Company;*

WINE NAME: *Biacco;*

ALCOHOL AND VINTAGE: *14.5% Vol, 2020;*

GRAPE VARIETY IN %: *100% Primitivo*

grapes; **PRODUCTION AREA:** *Puglia - Murgia Nord Barese;*

SOIL CHARACTERISTICS: *Hilly areas of karst-limestone nature located between 300 and 400 metres above sea level;*

VINEYARDS: *Guyot trellis. Vines per hectare: 4,200. Yield per hectare: 120 quintals;*

HARVEST: *Grapes hand-picked in the very early hours of the morning in the second half of October;*

VINIFICATION: *Destemming, pressing, long maceration on the skins with frequent pumping over.*

Fermentation in stainless steel tanks, at controlled temperature;

REFINEMENT: *10 months in steel tanks and subsequently in the bottle;*

RESIDUES: *Total acidity 5.80 g/l, Total SO2 60 mg/l, Residual sugars nd;*

TASTING NOTES: *Intense red color with red highlights. Intense and persistent bouquet, pleasant in its blend of ripe fruit and spicy hints. Soft and elegant taste, strong personality with a rich and well-structured body.*

FOOD PAIRINGS: *Versatile wine, excellent with roast meats, game, cured meats and mature cheeses. Oxygenate and serve at a temperature of 18° C.*

Store in a cool place away from heat and light.

BLACK DROPPER OF TROIA IGP 2018



DATA SHEET

NAME: Protected Geographical Indication Wine Rosso Puglia Nero di Troia;

REGISTERED TRADEMARK: Bonizio Agricultural Company;

WINE NAME: Piovanello;

ALCOHOL AND VINTAGE: 13.5% Vol 2018/2019/2020/2021;

GRAPE VARIETY IN %: 100% Nero di

Troia; **PRODUCTION AREA:** Puglia - Murgia Nord Barese;

SOIL CHARACTERISTICS: Hilly areas of karst-limestone nature located between 350 and 400 metres above sea level;

VINEYARDS: Tendone. Vines per hectare: 2,500. Yield per hectare: 150 quintals;

HARVEST: Grapes hand-picked in the very early hours of the morning in the second half of October;

VINIFICATION: Destemming, pressing, long maceration on the skins with frequent pumping over. Fermentation in stainless steel tanks, at controlled temperature;

REFINEMENT: In oak barriques for 6 months and subsequently in the bottle;

RESIDUES: Total acidity 5.10 g/l, total SO₂ 60 mg/l, Residual sugars 0.7 g/l.;

TASTING NOTES: Intense ruby red color. Intense bouquet with hints of cherry and black cherry; pleasantly spicy. Full and balanced taste on the palate.

FOOD PAIRINGS: Wine suitable for first courses based on red sauces, red meats, roasts, game, spicy dishes, cured meats and mature cheeses. Ozone and serve at a temperature of 18°C.

Store in a cool place away from heat and light.

CALCARONE RED PUGLIA ORGANIC 2018



DATA SHEET

NAME: Protected Geographical Indication Rosso Puglia wine;

REGISTERED TRADEMARK: Bonizio Agricultural Company;

WINE NAME: Calcarone;

ALCOHOL AND VINTAGE: 14.12% Vol, 2018/2021;

GRAPES IN %: 80% Montepulciano, 20% Nero di Troia;

PRODUCTION AREA: Puglia - Murgia Nord Barese;

SOIL CHARACTERISTICS: Hilly areas of karst-limestone nature located between 300 and 400 metres above sea level;

VINEYARDS: Tendone. Vines per hectare: 2,500. Yield per hectare: 180 quintals;

HARVEST: Grapes hand-picked in the very early hours of the morning in the second half of October;

VINIFICATION: Destemming, pressing, long maceration on the skins with frequent pumping over.

Fermentation in stainless steel tanks, at controlled temperature;

REFINEMENT: In steel tanks for 6 months and subsequently in the bottle;

RESIDUES: Total acidity 5.10 g/l, Total SO₂ 60 mg/l, Residual sugars nd;

TASTING NOTES: Intense ruby red color. Full and fragrant bouquet with hints of wild berries. Full, velvety, rightly tannic taste.

FOOD PAIRINGS: Wine suitable for tasty dishes: red meats, roasts, game, cured meats and mature cheeses. Ozone and serve at a temperature of 18°-20°C.

Store in a cool place away from heat and light.

FIANO PUGLIA ORGANIC SOURCE WELL 2018



DATA SHEET

NAME: Protected Geographical Indication Wine Fiano Puglia;

REGISTERED TRADEMARK: Bonizio Agricultural Company;

WINE NAME: Pozzo Sorgente;

ALCOHOL AND VINTAGE: 11% Vol 2018, 2020/2021;

GRAPE VARIETY IN %: 100% Fiano from organic farming;

PRODUCTION AREA: Puglia - Murgia Nord Barese;

SOIL CHARACTERISTICS: Hilly areas of karst-limestone nature located between 300 and 350 metres above sea level;

VINEYARDS: Guyot trellis. Vines per hectare: 4,500. Yield per hectare: 180 quintals;

HARVEST: Grapes hand-picked in the very early hours of the morning during the last week of August;

VINIFICATION: Soft pressing and fermentation in ancient steel vats, at a controlled temperature of 16°C.;

REFINEMENT: In steel vats for 3 months and then in bottle for 30 days;

RESIDUES: Total acidity 5.10 g/l, Total SO2 60 mg/l, Residual sugars nd;

TASTING NOTES: Deep straw yellow in color, it presents itself to the nose as intense and elegant. In the mouth it is easily appreciated and recognizable thanks to the balanced flavor with notes of dried fruit.

FOOD PAIRINGS: It goes well with seafood, shellfish, seafood, and fresh cheeses. Excellent as an aperitif. Serve at a temperature of 8°-10° C.

Store in a cool place away from heat and light.

BARATELLE ROSÉ PUGLIA ORGANIC 2018



DATA SHEET

NAME: Rosé Wine Protected Geographical Indication Puglia;

REGISTERED TRADEMARK: Bonizio Agricultural Company;

WINE NAME: Baratelle;

ALCOHOL AND VINTAGE: 13.50% Low Alcohol Vol, 2018/2021;

GRAPE VARIETY IN %: 100% Nero di Troia from organic farming;

PRODUCTION AREA: Puglia - Murgia Nord Barese;

SOIL CHARACTERISTICS: Hilly areas of karst-limestone nature located between 300 and 350 metres above sea level;

VINEYARDS: Tendone. Vines per hectare: 2,500. Yield per hectare: 150 quintals;

HARVEST: Grapes hand-picked in the very early hours of the morning between late September and early October;

VINIFICATION: Destemming, drained with soft fermentation at a controlled temperature of 16°C.;

REFINEMENT: In steel vats for 5 months and then in bottle for 30 days;

RESIDUES: Total acidity 5.48 g/l, Total SO2 60 mg/l, Residual sugars nd;

TASTING NOTES: Wine with a lively rosé color. Fruity bouquet with hints of red fruits. Fresh and pleasantly acidic taste, balanced on the palate.

FOOD PAIRINGS: Particularly suitable for seafood appetizers and Podolica carpaccio. It perfectly complements delicately flavored first courses.

Serve at a temperature of 8°-10° C.

Store in a cool place away from heat and light.



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