

MARCO MACI



The family traditions are old. It was his great grandfather that built the wine cellar and filled the first barrels. Later it was his grandfather, at the beginning of the Century, that selected the grapes and wines from amongst the charming districts of Puglia. From Cellino San Marco, along tracks worn into the rocks by ancient carts pulled by restive horses, he traveled the roads of Pugliese wine: Salice Salentino, Squinzano, Locorotondo, Manduria . . .

His father inherited his grandfather's experience and concentrated his efforts into improving the fruits of their land: new grapevines, new shapes of bunches, new cultivating and wine making techniques.

In a bottle he preserve the juice of so much history: Wine.

SALENTO BIANCO

REGION: Puglia

WINEMAKER: Dr. Pasquale Bellacosa

GRAPE TYPE: 100% Chardonnay

COLOR: Straw yellow

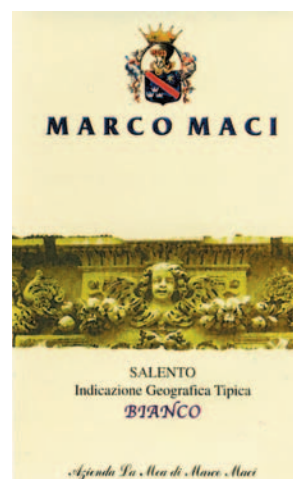
BOUQUET: Fruity white flower aromas

TASTE: Dry, well-structured, soft and minerally with gentle undertones of nutmeg and almond

RECOMMENDED DISHES: Vegetable soups, white meat, seafood hors d'oeuvres and shellfish

CASES PRODUCED: 21,000

SERVE: Chilled; 52° F (10° C)



ANGELINI
Tel: (860)767-9463

www.angeliniwine.com