

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.

SIRE

"Rosso"

REGION: Puglia

WINEMAKER: Dr. Pasquale Bellacosa

VINEYARD SIZE: 7 acres

YIELD PER ACRE: 9,000 liters

GRAPE TYPE: 100% Negroamaro

COLOR: Intense ruby red

BOUQUET: Rich scents of forest fruits and vanilla

TASTE: A perfectly balanced and harmonious wine with ample flavor and a silky lingering finish

BARREL AGEING: 9 Months in Allier

RECOMMENDED DISHES: Matured cheeses, roasted meats, pork and veal

CASES PRODUCED: 12,500

SERVE: 65° F (18° C)



ANGELINI
Tel: (860)767-9463
www.angeliniwine.com