CASE ARSE





BOTTLE SIZES

750 ml · 375 ml

75 cl · 37.5 cl

CASE ARSE

Chardonnay

White Salento PGI

GRAPE VARIETY	AREA	SERVE AT
Chardonnay	Carmiano, Copertino	6-8°C

THE WINE

A white with a unique character: the light aromaticity of Chardonnay meets the Mediterranean soul of the best Apulian wines. Vinified only in steel.

NOSE

Yellow with greenish hues; pineapple, green apple and banana with Mediterranean scrub.

PALATE

Pleasant freshness and a good mineral note.

PAIRINGS

Shellfish, elaborate first courses and tuna dishes.



BOTTLE SIZES

750 ml · 375 ml

75 cl · 37.5 cl

CASE ARSE

Verdeca

White Puglia PGI

GRAPE VARIETY	AREA	SERVE AT
Verdeca	Carmiano, Copertino	8-10°C

THE WINE

Fermented in steel at 10-12°C, aged one month on the lees and then refined, again in steel.

NOSE

Straw yellow with greenish hues; floral and citrus notes.

PALATE

Fresh, well structured, savoury and persistent.

PAIRINGS

Aperitif, fish and seafood dishes, fresh cheeses.



BOTTLE SIZES

750 ml · 375 ml

75 cl · 37.5 cl

CASE ARSE

Primitivo Rosé

Rosé Salento PGI

GRAPE VARIETY	AREA	SERVE AT
Primitivo	Carmiano, Copertino	6-8°C

THE WINE

Born from grapes grown in the heart of northern Salento, lulled by the sun. A typical rosé full of personality, coral pink in colour.

NOSE

Rose petals and hints of white fruit.

PALATE

Fresh, elegant, with good persistence.

PAIRINGS

Appetizers, fish main courses and seafood.



BOTTLE SIZES

750 ml · 375 ml

75 cl · 37.5 cl

CASE ARSE

Negroamaro

Red Salento PGI

GRAPE VARIETY	AREA	SERVE AT
Negroamaro	Carmiano, Copertino	16-18°C

THE WINE

One of the most representative reds of our land. About 10 days of maceration, then aged in small oak barrels. Deep ruby red.

NOSE

Cherry and blackberry.

PALATE

Full-bodied, sapid and smooth, delicate tannins.

PAIRINGS

Grilled red meat, aged and blue cheeses.



BOTTLE SIZES

750 ml · 375 ml

75 cl · 37.5 cl

CASE ARSE

Primitivo

Red Salento PGI

GRAPE VARIETY	AREA	SERVE AT
Primitivo	Carmiano, Copertino	16-18°C

THE WINE

Six months in steel, then refined in the bottle. Soft and persuasive yet generous and full-bodied. Vivid, brilliant ruby red.

NOSE

Intense and fruity: cherry and sour cherry in spirit.

PALATE

Full, soft, rightly tannic, long finish.

PAIRINGS

Meat main courses.



BOTTLE SIZES

750 ml · 375 ml

75 cl · 37.5 cl

CASE ARSE

Salice Salentino

Negroamaro DOC Salice Salentino

GRAPE VARIETY	AREA	SERVE AT
Negroamaro 90%, Malvasia Nera di Lecce 10%	Carmiano, Copertino	18-20°C

THE WINE

Delicate and persuasive, persistent and full of fruit. A DOC red that brings great satisfaction year after year. Garnet red.

NOSE

Fruit jam, medicinal herbs, pepper, tobacco and cocoa.

PALATE

Soft, fresh, balanced tannins.

PAIRINGS

Meat first and main courses, white meat too; medium-aged cheeses.