ATTANASIO

Mediterrano Collection





Cuvée Gold

PGI Puglia

GRAPE VARIETIES	Fiano, Chardonnay
GRAPE ORIGIN	Puglia and Campania
SERVE AT	8-10 °C

TASTING PROFILE

Straw yellow with golden highlights. Hazelnut, chamomile flowers, delicate smoky hints and pleasant fruity notes on the nose. Linear and harmonious on the palate, with an almond finish.

FOOD PAIRINGS

Fish main courses, particularly salt-baked or oven-baked fish.



Cuvée

PGI Salento

GRAPE VARIETIES	Fiano, Greco di Tufo, Chardonnay
AREA	Copertino, Puglia
SERVE AT	8-10 °C

TASTING PROFILE

Bright, lively golden yellow. Intense aromas with mineral notes and white flowers. Fresh and savoury on the palate, dry, full and rounded, with structure, elegant tannins and hints of hazelnut.

FOOD PAIRINGS

Rich fish and seafood dishes, white meats, poultry, salads and fresh cheeses.



Primitivo di Manduria

Primitivo di Manduria DOC

GRAPE VARIETIES	Primitivo
AREA	Manduria, Puglia
SERVE AT	18 °C

TASTING PROFILE

An intense, elegant bouquet with pronounced notes of ripe fruit, cherry, plum and spices. Dry and full on the palate, with a soft texture, structure and elegant tannins. A spicy finish.

FOOD PAIRINGS

Grilled red meats, roasts, braised meats, game and mature cheeses.

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