ATTANASIO

Private Collection





Il Magnifico

Puglia PGI Red Blend

GRAPE VARIETY	Primitivo, Sangiovese, Syrah
AREA	Copertino
SERVE AT	18 °C

THE WINE

Hand-harvested, partially dried grapes. Salento Primitivo meets Sangiovese and Syrah in a wine rooted in a long tradition.

PRODUCTION & STYLE

Double-wood maturation: six months in American oak followed by eight months in French Allier barriques. Vanilla, chocolate and caramelised almond notes develop during ageing.

TASTING NOTES

Mahogany colour and an intense bouquet. Caramel and red fruit notes meet oriental spices on the palate.

FOOD PAIRINGS

Grilled red meats, game and wild boar, including braised or stewed dishes; roast lamb and goat.



PRIVATE COLLECTION

Fortitudo

Puglia PGI Red Blend

GRAPE VARIETY	Primitivo, Aglianico, Merlot
AREA	Copertino
SERVE AT	19 °C

THE WINE

A rich, warm red blend from overripe grapes. A meditation wine combining strength, freshness and elegance.

PRODUCTION & STYLE

Aged in Allier barrels. Alcohol: 16% vol.

TASTING NOTES

Garnet red. Sultanas, cocoa, mature wood, fruit and spice aromas; ripe red fruit, vanilla and cinnamon on the palate. Dry, soft and structured, with elegant tannins.

FOOD PAIRINGS

Grilled meats, aged cheeses and hearty soups.



Atlas

Primitivo PGI

GRAPE VARIETY	Primitivo, Nero di Troia
AREA	Copertino
SERVE AT	20 °C

THE WINE

Ruby red with bright violet highlights. An intense, rich and elegant profile.

PRODUCTION & STYLE

Ten months in 225-litre French barriques. Ageing potential of up to ten years.

TASTING NOTES

Red and black berries, plums, sweet spices, undergrowth and Mediterranean scrub. A full, sweet opening leads to a dense, persistent finish and a long, spicy aftertaste.

FOOD PAIRINGS

Red meats, game and aged cheeses.



Solimano

Heritage Gold

Primitivo PGI Salento

GRAPE VARIETY	Primitivo
AREA	Copertino
SERVE AT	19 °C

THE WINE

An elegant ruby-red wine paying tribute to the legendary Ottoman sultan. An expression of Attanasio’s commitment to quality.

PRODUCTION & STYLE

Aged in 220-litre Allier barriques.

TASTING NOTES

A rich bouquet of berries and pronounced vanilla. Ripe red fruit and delicate wild cherry notes; structured and soft on the palate, with a long, fruity finish.

FOOD PAIRINGS

Beef and aged cheeses.



Collezione Oro

Riserva

Salice Salentino DOC Riserva

GRAPE VARIETY	Negroamaro
AREA	Salice Salentino
SERVE AT	20 °C

THE WINE

Deep ruby red with violet highlights. A full, persistent bouquet.

PRODUCTION & STYLE

A Negroamaro Riserva produced in the Salice Salentino area.

TASTING NOTES

Prune and cherry jam, caramel and pepper. Broad and warm on the palate, with fleshy fruit; a very long finish recalling raisins and almonds.

FOOD PAIRINGS

Red meats, game and aged cheeses.



Pashà

Puglia PGI Red Blend

GRAPE VARIETY	Primitivo, Montepulciano, Lambrusco
AREA	Copertino
SERVE AT	20 °C

THE WINE

A red wine blending Primitivo, Montepulciano and Lambrusco.

PRODUCTION & STYLE

Ten months in 225-litre French barriques. Ageing potential of up to ten years.

TASTING NOTES

An intense, rich and elegant nose: red and black berries, plums, sweet spices, undergrowth and Mediterranean scrub. A full, sweet opening followed by a dense, persistent finish.

FOOD PAIRINGS

Red meats, game and aged cheeses.



Lune Nuove

Passito

PGI Salento

GRAPE VARIETY	Primitivo, Syrah
AREA	Copertino
SERVE AT	20 °C

THE WINE

An intensely red passito made from dried grapes. A meditation wine.

PRODUCTION & STYLE

The character of dried grapes is expressed through a warm, lingering profile.

TASTING NOTES

An elegant, complex nose with cocoa and sweet spices. Structured on the palate, with ripe red fruit and persistent warm notes. Sweet without being cloying.

FOOD PAIRINGS

Dry pastries, braised beef and stewed meats.



Urano

Rosso PGI Salento

GRAPE VARIETY	Negroamaro
AREA	Copertino
SERVE AT	20 °C

THE WINE

A wine recalling the past and the creation of the world. Great elegance and timeless charm; selected grapes take the senses on a journey through time.

PRODUCTION & STYLE

Matured in wood.

TASTING NOTES

Red fruit, delicate vanilla and light spice. Structured, with ripe red fruit and warm, lingering notes. A balanced finish with perceptible oak tannins; persistent, soft and dry.

FOOD PAIRINGS

Red meats, game and aged cheeses.



Ladone

PGI Salento

GRAPE VARIETY	Primitivo, Merlot
AREA	Copertino
SERVE AT	20 °C

THE WINE

A bridge between past and future, combining great structure with timeless beauty. Selected grapes express the bond of trust between producer and vineyard, offering a journey into the soul of Attanasio Winery.

PRODUCTION & STYLE

Matured in wood.

TASTING NOTES

Red fruit, delicate vanilla and light spice. Structured, with ripe red fruit and warm, lingering notes. A balanced finish with perceptible oak tannins; persistent, soft and dry.

FOOD PAIRINGS

Red meats, game and aged cheeses.

Lune Nuove

PRIVATE COLLECTION / Double Magnum / Jeroboam



IDENTITY

Passito / Salento PGI. Grapes: Primitivo and Syrah. Production area: Copertino.

THE WINE

Deep red passito made from dried grapes. A meditation wine.

TASTING NOTES

Nose: elegant and complex, with cocoa and sweet spice notes. Palate: structured, with pronounced ripe red fruit and lingering warm notes. Finish: sweet, never cloying.

PAIRINGS AND SERVICE

Dry pastries, braised meats and stews. Serving temperature: 20 °C.

LARGE FORMATS

3 litres: Double Magnum. 5 litres: Jeroboam.

OFIS

Red blend IGP Salento



TYPE

Red

GRAPE VARIETIES

Primitivo, Merlot

APPELLATION

IGP Salento

PRODUCTION AREA

Copertino

AGEING

Allier barriques

SERVING TEMPERATURE

20 °C

AVAILABLE FORMATS

1.5 litres / 3 litres / 5 litres

THE WINE

A full-bodied wine made from a blend of Primitivo and Merlot. Ageing in Allier barriques brings a profile of red fruit, vanilla and light spicy notes.

TASTING NOTES

Nose: red fruit, delicate vanilla and light spicy notes.
Palate: structured, with hints of ripe red fruit and warm, persistent sensations.
Finish: balanced, with perceptible oak tannins; persistent, soft and dry.

FOOD PAIRING

Red meat and aged cheeses.

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