SEI FILARI

THE COLLECTION

Falanghina / Chardonnay

Aglianico / Primitivo

Primitivo Passito

Gold 24 Karat



attanasio.wine



SEI FILARI

Falanghina / Chardonnay

Puglia PGI

GRAPES	AREA	SERVE AT
Falanghina, Chardonnay	Puglia and Campania	8-10 °C

VINIFICATION & AGEING

Aged in stainless steel for at least 6 months.

TASTING NOTES

Straw yellow with light greenish hues. An intense, elegant bouquet with notes of small white flowers, fruit and citrus.

PALATE & PAIRINGS

Fresh, soft and balanced. Pairs well with pasta and fish dishes, fish main courses and shellfish.



SEI FILARI

Aglianico / Primitivo

Salento PGI

GRAPES	AREA	SERVE AT
Aglianico, Primitivo	Puglia	15-18 °C

VINIFICATION & AGEING

Red-wine fermentation at controlled temperature. Aged for at least 12 months in stainless steel and 6 months in Allier oak.

TASTING NOTES

Layered aromas of blooming roses and red woodland berries.

PALATE & PAIRINGS

Soft and rounded, with good freshness and tannins that develop with bottle ageing. Ideal with flavourful meat dishes, especially lamb.



SEI FILARI

Primitivo Passito

Salento PGI

GRAPES	AREA	SERVE AT
Primitivo	Carmiano, Salento, Puglia	18 °C

PRODUCTION

Part of the Primitivo harvest is picked overripe and fermented for 10 days at controlled temperature. A further selection rests for 30 days on bamboo drying racks, then is pressed and added to the wine in January.

TASTING NOTES

Notes of plum, cherry and sour cherry, balanced by freshness and tannic nuances.

PALATE

A complex, soft and elegant wine, with remarkable harmony and balance.



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Appassimento

GRAPE VARIETY	ALCOHOL	SERVE AT
100% Primitivo	15% vol	14 °C

VINEYARD & HARVEST

30-year-old vines, trained to spur-pruned cordon. Harvest in the second half of September. Average grape yield: 6 tonnes/ha (60 q/ha).

VINIFICATION & AGEING

Red-wine vinification with temperature-controlled fermentation (22-24 °C). Aged in stainless steel and bottle.

TASTING NOTES

Deep ruby red with purple highlights. Dried figs and dates, plum and blueberry jam lead to violet notes, with pleasant, subtle spice and woodland nuances. Nuts and cocoa on the finish. Delicate sweetness on the palate, satisfying freshness, soft tannins and a complex, lingering finish.

FOOD PAIRINGS

Spiced strawberry-jam tart, biscuits and other dry pastries, and blue cheeses.