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Our wish to let you taste our land and the search for quality in every detail nurture our passion to evoke emotions.

TORREMAGGIORE PUGLIA



Our wish to let you taste our land

Deep immersion into the territory and respect for the land are Sacco Vignaioli Apuli's main values. Not by chance, the dialect nomenclature of the label "Terra Mij" with the Italian meaning of "My Land" has been chosen to bring to mind the deep sense of authenticity that binds the company to its territory and to the processing of its indigenous grapes.





... The commitment to Quality in every Detail

Sacco Winegrowers watch over the vineyards throughout the year, while the winemaker carefully checks all the phases of the delicate wine making process. Starting from the pruning in the early winter months, we pursue the growth of the vine, according to its natural cycle. So, the excellence is carried out in every point of the wine production chain, from the vineyard to the table.

...We nurture our Passion to evoke Emotions

Passion and Emotions are the two words at the top of our oenological glossary.

Passion is what inspires us to do our work in a polyhedric way, focused on a constant commitment and on the desire to grow, always with a smile on our faces.

A growth that is reached day after day, combining the ability to push ourselves beyond our limits with listening to suggestions and words of esteem coming from our customers.

All this originates from an emotion, which is at the same time our destination and our seal of guarantee, that we offer when one of our wines is tasted.













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BIBENDA



MEININGER'S WINE BUSINESS INTERNATIONAL





Jancis Potoison com

APPELLATION: IGP PUGLIA NERO DI TROIA

VINEYARD: 100% NERO DI TROIA

ALTITUDE: 150-200 mt. above the sea level

TRAINING SYSTEM: espalier vineyard

YELDS PER HECTARE: 110 quintals

HARVEST: by hand

VINIFICATION: 15 days of prolonged maceration in stainless

steel containers

MATURATION AND REFINING:

9 months in American wood, then in stainless steel containers and aging in bottle.

CHARACTERISTICS:

From Nero di Troia grapes harvested by hand on the Daunian hills, after a light drying on the plant, comes this exceptional deep ruby red wine.

It provides aromas and tastes of red fruits, especially cherry and black cherry, well balanced by the structure and freshness of the vine.

It expresses its personality and character also thanks to soft tannins and a wide spicy and balsamic bouquet.

Its ideal combination is with roasted red meat or grilled meat. Perfect with matured cheeses.

SERVING TEMPERATURE: 16-18°C

SINGLE VINEYARD WINE

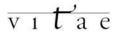












BIBENDA







APPELLATION: IGP PUGLIA FALANGHINA - ORGANIC

VINEYARD: 100% FALANGHINA, CERTIFIED ICEA

ALTITUDE: 150-200 mt. above the sea level

TRAINING SYSTEM: tent

YELDS PER HECTARE: 110 quintals

HARVEST: by hand

VINIFICATION: 6 hours of maceration in press, soft pressing, fermentation in stainless steel tanks at a constant temperature of 14 $^{\circ}\mathrm{C}$

MATURATION AND REFINING:

In stainless steel containers, refining in bottle.

CHARACTERISTICS:

From a special selection of Falanghina grapes, carefully harvested by hand and after a light maceration on the skins, comes this wine that holds all the authentic scent of Falanghina varietal cultivated in northern Apulia.

It has a good freshness, a special structure and a long finish and it's perfect as an aperitif and paired with fish dishes or fresh and semi-matured cheeses.

SERVING TEMPERATURE: 8-10°C

SINGLE VINEYARD WINE









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Jancis Poroison

APPELLATION: IGP PUGLIA NERO DI TROIA ROSATO

VINEYARD: 100% NERO DI TROIA

ALTITUDE: 150-200 mt. above the sea level

TRAINING SYSTEM: espalier vineyard

YELDS PER HECTARE: 110 quintals

HARVEST: by hand

VINIFICATION: 8 hours of maceration of the must with its own skins, soft pressing, fermentation in stainless steel containers at a controlled temperature of $14\,^{\circ}$ C

MATURATION AND REFINING:

In stainless steel containers, aging in bottle.

CHARACTERISTICS:

Obtained from Nero di Troia grapes cultivated on the Daunian hills and harvested by hand, this rosé wine with elegant aromas of red berries, pomegranate and pink pepper, is fresh, fragrant and aromatic. Perfect as an aperitif and paired with tuna, swordfish and shellfish.

SERVING TEMPERATURE: 10-12°C







Jancis Boroison



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APPELLATION: IGP PUGLIA NERO DI TROIA

VINEYARD: 100% NERO DI TROIA

ALTITUDE: 150-200 mt. above the sea level

TRAINING SYSTEM: espalier vineyard

YELDS PER HECTARE: 110 quintals

HARVEST: by hand

VINIFICATION: 15 days of prolonged maceration in stainless

steel containers

MATURATION AND REFINING:

In stainless steel containers, aging in bottle.

CHARACTERISTICS:

From NERO DI TROIA, the indigenous grape of northern Puglia, harvested by hand, this ruby red wine expresses broad bouquet of red berry fruits (in particular cherry and black cherry) and spices.

Elegant and well balanced, the mouthfeel is soft, with a fresh and long finish. Excellent if paired with grilled meat, pasta and cheeses.

SERVING TEMPERATURE: 16 -18 °C











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BIBENDA

Jancis Popinson

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APPELLATION: IGP PUGLIA BOMBINO BIANCO

VINEYARD: 100% BOMBINO BIANCO

ALTITUDE: 150-200 mt. above the sea level

TRAINING SYSTEM: Apulian pergola

YELDS PER HECTARE: 110 quintals

HARVEST: by hand

VINIFICATION: Soft pressing, fermentation in stainless steel containers at a controlled temperature of 14° C.

MATURATION AND REFINING:

In stainless steel containers, aging in bottle.

CHARACTERISTICS:

From BOMBINO BIANCO, the native grape of northern Puglia, which is harvested by hand and has a bright yellow color, with green hints.

This wine emanates typical mineral and fruity aromas, with white flowers and almond notes in the finish. Elegant, well balanced and refined, it is ideal as an aperitif, with soft cheese, seafood and vegetables.

SERVING TEMPERATURE: 8-10°C





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