

P U G L I A



CANTINE

Massimo Leone

**EXTRA VIRGIN
OLIVE OIL
PITTED**



CULTIVAR

Arbequina

PRODUCTION AREA

Puglia, Foggia

Estate: Massimo Leone

HARVEST PERIODS

October/November

OLIVES CLEANING

The olives are carefully separated from springs and leaves with a special machine that cleans the olives from leaves and springs then the olives are sent to the washer where they are cleansed from all the impurities.

EXTRACTION SYSTEM

Continuous cycle system with cold extraction

STORAGE

In silo made of stainless steel placed in a basement without thermal shock, hermetically sealed and equipped with nitrogen system

DESCRIPTION

Pleasant medium light fruity oil
Spicy and bitter medium-low note characterized by aromas of ripe olive and herbaceous notes

PAIRING

Excellent dressing on pasta, meat, fish. Pizza, salad, legumes, seafood and land appetizers, grilled, raw and boiled vegetables.

AVAILABLE FORMATS

Can 500 ml.

Bag in box 5 L

WHITE



VARIETY

50% Falanghina - 50% Fiano

TIPOLOGY AND AREA

OF PRODUCTION

Puglia I.G.T. - Foggia

ALTITUDE

80 m. above the sea level

ALCOHOLIC CONTENT

13% Vol.

SYSTEM OF CULTIVATION

Spurred cordon espalier

PRODUCTION PER

HECTARE

90/70 quintals

SYSTEM OF HARVEST

Manual

SOIL

Alkaline-tuffaceous

VINIFICATION

Soft pressing, fermentation in steel containers at a controlled temperature of 14°C

MATURATION AND

REFINING

In steel containers, refining in bottle

SENSORY ANALYSIS

PALE STRAW YELLOW, RICH AND FRUITY SCENT OF PEACH, ANANAS, PASSION FRUIT AND RIPE PLUM, THEN WHITE FLOWERS AND VEGETAL HINTS. SOFT, FULL-BODIED AND FULLY-FLAVOURED PERSISTENT FRUITY TASTE

WINE PAIRINGS

Aperitif, mixed sea appetizers, lemon risotto, lemon escalope, prawns-salad, fresh cheeses

ROSE'



VARIETY

100% Nero di Troia

TIPOLOGY AND AREA

OF PRODUCTION

Puglia I.G.T. – Foggia

ALTITUDE

80 m. above the sea level

ALCOHOLIC CONTENT

13% Vol.

SYSTEM OF CULTIVATION

Spurred cordon espalier

PRODUCTION PER HECTARE

70 quintals

SYSTEM OF HARVEST

Manual

SOIL

Alkaline-tuffaceous

VINIFICATION

20 hours of cold maceration on skins, fermentation at a controlled temperature

MATURATION AND REFINING

In steel containers, refining in bottle

SENSORY ANALYSIS

PALE PINK TO CORAL. PLANT OLFATORY ATTACK AND THEN STRETCHING TO FRUITY SENSATIONS OF SMALL RED BERRIES, DURON CHERRY AND A BACKGROUND OF CLEAR MINERALITY. SOFT AND FRUITY, FULL-BODIED AND EXCELLENT TO DRINK WITH A LONG FRUITY PERSISTENCE

WINE PAIRINGS

Aperitif, vegetable risotto, spaghetti with sea urchins, or simply with pachino and basil, salmon tartare, caprese and salmon salad

RED



VARIETY

100% Aglianico

TIPOLOGY AND AREA

OF PRODUCTION

Puglia I.G.T. – Foggia

ALTITUDE

80 m. above the sea level

ALCOHOLIC CONTENT

13,50% Vol.

SYSTEM OF CULTIVATION

Spurred cordon espalier

PRODUCTION PER HECTARE

80 quintals

SYSTEM OF HARVEST

Manual

SOIL

Alkaline-tuffaceous

VINIFICATION

Fermentation at a controlled temperature, prolonged maceration on skins for 10 days

MATURATION AND REFINING

In steel containers, refining in bottle

SENSORY ANALYSIS

COMPACT LIGHT RUBY RED WITH A BEAUTIFUL TEXTURE. IT RELEASES A JELLY SCENT OF RED BERRIES, A PLEASANT SENSATION OF GRASS AND FERN, AND RED CURRANT FLOWERS. FRUITY ENTRANCE IN SIPPING, EQUIVALENT TO THE SENSATION PERCEIVED IN THE SCENT, A LONG LASTING SENSATION OF A GOOD BALANCE

WINE PAIRINGS

Ready sliced meats, pasta with ragu, grilled meats, horse steak and medium aged cheeses

BOMBINO



VARIETY

100% Bombino bianco

TIPOLOGY AND AREA OF PRODUCTION

Puglia I.G.T. – Foggia

ALTITUDE

80m. above the sea level

ALCOHOLIC CONTENT

12,5% Vol.

SYSTEM OF CULTIVATION

Spurred cordon espalier

PRODUCTION PER

HECTARE

90 quintals

SYSTEM OF HARVEST

Manual

SOIL

Alkaline tuffaceous

VINIFICATION

Soft pressing, fermentation in steel containers at a controlled temperature of 14°C

MATURATION AND REFINING

In steel containers, refining in bottle

SENSORY ANALYSIS

STRAWYELLOW WITH GREENISH REFLECTIONS, THE NOSE REVEALS HINTS OF FLOWERS AND RIPE YELLOW FRUIT. ON THE PALATE IT IS COMPLEX, FRESH AND MINERAL PERSISTENCE

WINE PAIRINGS

Seafood appetizers of Mediterranean cuisine, shellfish, marinated anchovies and fresh cheeses

FALANGHINA



VARIETY

100% Falanghina

TIPOLOGY AND AREA OF PRODUCTION

Puglia I.G.T. – Foggia

ALTITUDE

80m. above the sea level

ALCOHOLIC CONTENT

13,5% Vol.

SYSTEM OF CULTIVATION

Spurred cordon espalier

PRODUCTION PER

HECTARE

90 quintals

SYSTEM OF HARVEST

Manual

SOIL

Alkaline tuffaceous

VINIFICATION

Soft pressing, fermentation at a controlled temperature of 14°C

MATURATION AND REFINING

Refining sur lies for 3 months (batonage)

SENSORY ANALYSIS

DEEP AND BRIGHT STRAW YELLOW. A VERY INTENSE SCENT OD MATURE MEDLAR AN CITRUS FRUITS, THEN JASMINE AND ORANGE BLOSSOM, AT THE END VEGETAL AND MINERAL SCENT. FRUITY, SAPID AND STRUCTURED SIP WITH A VERY LONG CITRUSY AND VEGETAL PERSISTENCE

WINE PAIRINGS

Sauté of clams, sea salad, risotto with seafood, sea bass tartare, baked turbot or turbot with potatoes, chicken Ceasar salad and fresh cheese

FIANO



VARIETY

100% Fiano

TIPOLOGY AND AREA OF PRODUCTION

Puglia I.G.T. – Foggia

ALTITUDE

80m. above the sea level

ALCOHOLIC CONTENT

13% Vol.

SYSTEM OF CULTIVATION

Spurred cordon espalier

PRODUCTION PER

HECTARE

70 quintals

SYSTEM OF HARVEST

Manual

SOIL

Alkaline tuffaceous

VINIFICATION

Soft pressing, fermentation at a controlled temperature of 14°

MATURATION AND

REFINING

Refining sur lies for 3 months (batonage)

SENSORY ANALYSIS

STRAWYELLOW, LIGHT, FRESH AND ELEGANT, WITH A RICH AND FLOWERY SCENT, A FULLER TASTE, A SCENT OF TOASTED HAZELNUT, BITTER ALMOND AND SPICES

WINE PAIRINGS

Grilled octopus, clams sauté, amberjack tartare, salt bass and salt bream, chicken ceasar'salad and fresh cheeses

NERO DI TROIA



VARIETY

100% Nero di Troia

TIPOLOGY AND AREA OF PRODUCTION

Puglia I.G.T. – Foggia

ALTITUDE

80m. above the sea level

ALCOHOLIC CONTENT

13,5% Vol.

SYSTEM OF CULTIVATION

Spurred cordon espalier

PRODUCTION PER

HECTARE

70 quintals

SYSTEM OF HARVEST

Manual

SOIL

Alkaline tuffaceous

VINIFICATION

Fermentation at a controlled temperature. Prolonged maceration on skins for 15 days

MATURATION AND

REFINING

Short passage in French wood (barrique) then one year in bottle

SENSORY ANALYSIS

IMPENETRABLE BRIGHT AND STIFF RUBY RED. AT THE BEGINNING A BALSAMIC AND COMPLEX SCENT, WITH BERRIES AND CHERRY IN ALCOHOL, UNDERBRUSH, A LIGHT CLOVE AND CINNAMON SPICING, AT THE END A MINERAL DARK CLOSURE. INTENSIVELY FRUITY SIP, WITH AN EXCELLENT FRESH, FULL-BODIED BALANCE AND A WELL INTEGRATED TANNIN, LONG LASTING FRUITY TASTE AND A WIDE RANGE OF PAIRINGS

WINE PAIRINGS

Beef tartare, polenta with sausages sauce and pork chops, platters of medium-aged cheeses, steaks, roasted chicken with peppers, or orecchiette with turnip tops

AGLIANICO



VARIETY

100% Aglianico

TIPOLOGY AND AREA OF PRODUCTION

Puglia I.G.T. – Foggia

ALTITUDE

80m. above the sea level

ALCOHOLIC CONTENT

14% Vol.

SYSTEM OF CULTIVATION

Spurred cordon espalier

PRODUCTION PER

HECTARE

60 quintals

SYSTEM OF HARVEST

Manual

SOIL

Alkaline tuffaceous

VINIFICATION

Fermentation at a controlled temperature. Prolonged maceration on skins for 20 days

MATURATION AND REFINING

1 year in French wood (barrique) and 1 year in bottle

SENSORY ANALYSIS

IMPENETRABLE RUBY RED WITH A GARNET IN BACKGROUND. AN AUSTERE AND VERY COMPLEX SCENT, RIPE BLACK FRUITS, PEEL OF BITTER ORANGES, MACES, LEATHER, CHINA, ROOT AND LICORICE BARK, STRONG HEMATIC MINERAL AND A BALSAMIC CLOSURE. THE TASTE IS PERFECTLY EQUIVALENT TO THE SCENT, WITH A GREAT AROMATIC PROGRESSION, A DENSE AND PLEASANT TANNIN WHICH INCREASE THE ALREADY LONG PERSISTENCE

WINE PAIRINGS

Snails with tomatoes, entrees with porcini mushrooms and truffle, or with lamb ragù, baked lamb, Beef and buffalo stew, BBQ

PRIMITIVO



VARIETY

100% Primitivo

TIPOLOGY AND AREA OF PRODUCTION

Puglia I.G.T. – Foggia

ALTITUDE

80 m. above the sea level

ALCOHOLIC CONTENT

15% Vol.

SYSTEM OF CULTIVATION

Spurred cordon espalier

PRODUCTION PER

HECTARE

70 quintals

SYSTEM OF HARVEST

Manual

SOIL

Alkaline-tuffaceous

VINIFICATION

Fermentation at a controlled temperature. Prolonged maceration on skins for 20 days

MATURATION AND REFINING

1 year in French wood (barrique) and 6 months in bottle

SENSORY ANALYSIS

DEEP RUBY RED. COMPLEX SCENT, DEEP FRUITY SENSATIONS OF RED CURRANT, CHERRY AND STRAWBERRY JAM, A BIT OF BLACK PEPPER AND CLOVE, THEN THE VIOLET, ALL SURROUNDED BY A FRESH BALSAMICITY. A STRONG AND SOFT TASTE, WITH A FRUITY, VEGETAL AND VERY PERSISTENT ENVELOPING FRAGRANCE

WINE PAIRINGS

Gnocchi with lamb ragù, stewed boar, braised donkey, BBQ, pigeon with porcini mushrooms and ripe cheese

FALANGHINA SPARKLING BRUT



VARIETY
100% Falanghina
TIPOLOGY AND AREA OF PRODUCTION
Puglia I.G.T. – Foggia
ALTITUDE
80 m. above the sea level
ALCOHOLIC CONTENT
12% Vol.
SYSTEM OF CULTIVATION
Spurred cordon espalier
PRODUCTION PER HECTARE
90 quintals
SYSTEM OF HARVEST
Manual
SOIL
Alkaline-tuffaceous
VINIFICATION
Entire grapes pressed but not destemmed, wine production in reduction with a following soft pressing
MATURATION AND REFINING
In steel for ten days at a controlled and constant temperature of 15°C, refermentation in autoclave for 4 months at a controlled temperature of 16°C

SENSORY ANALYSIS
INTENSE AND BRILLIANT STRAW YELLOW, A FINE AND PERSISTENT PERLAGE WITH A VERY FINE AND RICH WHITE MOUSSE. CITRUSY SCENTS, SCENTS OF MEDLAR AND ACACIAS FLOWERS, A PLANT SCENT OF HAY AND A MINERAL BACKGROUND. MELLOW FLOWER DUE TO A CREAMY FROTH, FRESH AND FULL-BODIED, WITH A LONG LASTING AND PLEASANTLY SLIGHTLY BITTER

WINE PAIRINGS

Excellent aperitif or with a seafood appetizer, vegetarian risotto and cod steamed, burrata, spaghetti with clams, hanged caciocavallo podolico, sushi and sashimi

“GANIMEDE” PRIMITIVO NERO DI TROIA



VARIETY
50% Primitivo
50% Nero di Troia
TIPOLOGY AND AREA OF PRODUCTION
Puglia I.G.T. – Foggia
ALTITUDE
80m. above the sea level
ALCOHOLIC CONTENT
14,5% Vol.
SYSTEM OF CULTIVATION
Spurred cordon espalier
PRODUCTION PER HECTARE
70 quintals
SYSTEM OF HARVEST
Manual
SOIL
Alkaline tuffaceous
VINIFICATION
Prolonged maceration of the wine on the grape's skins in stainless steel tanks for 20 days
MATURATION AND REFINING
In French oak barrels (Nero di Troia) and American oak barrels (Primitivo) for 8-10 months, in stainless steel tanks for 1 month and aging in bottle for 6 months

SENSORY ANALYSIS

FLORAL AND FRUIT BOUQUET WITH NOTES OF VIOLET AND RIPE RED FRUIT, CHERRY AND PLUM

WINE PAIRINGS

Structured dishes of Apulian cuisine, baked lamb and rabbit, horse chops, or seasoned cheese

Winery Massimo Leone was founded in 2007 by the desire of a dynamic entrepreneur of Foggia to restore and protect the link between history and territory of the winemaking tradition.

The winery is located in the center of the Tavoliere, where once stood Arpi, Dauna city founded by Diomedes King of Aetolia.

Arpi, rich and flourishing city in the second millennium BC, became one of the most important centers of Ancient Greece.

The most important testimony of the Greek presence in the area of the winery is the Hypogeum of Ganymede the cupbearer of the gods.

Just drawn inspiration from the topos of Ganymede was born the idea of planting native vineyards: Fiano, Falanghina, Aglianico Primitivo and Nero di Troia, following the road that millennia before Massimo Leone had drawn the Greeks, leaving indelible footprints.

follow us:   [cantinemassimoleone](https://www.cantinemassimoleone.it)

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CANTINE

Massimo Leone

Azienda Agricola Cantine Massimo Leone
di Leone Francesco Massimo

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performance and
environmental benefits

