

**ANTICA ENOTRIA  
CERIGNOLA**

**PUGLIA**
**FOGGIA**

**OVERVIEW** | The Azienda Agrobiologica Antica Enotria is located in the province of Foggia, just a few kilometres from the Gulf of Manfredonia, near the salt works of Margherita di Savoia, in Posta Uccello. In 1993, under the direction of Raffaele Di Tuccio, Antica Enotria started producing wines from indigenous grapes without the use of chemicals pesticides, herbicides or fertilizers.

Vines are trained in the “Pugliese trellis” and the “espalier” methods, and wines are vinified in the ancient Masseria Staffa, built in 1700, now a full modern winery.

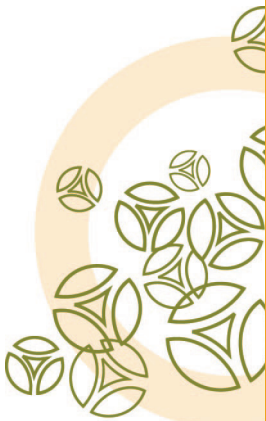
The property is 40 hectares, and the annual production is around 100,000 bottles. In addition to wine, di Tuccio also produces preserves in oil of artichokes and dried tomatoes, extravergin oils and Table Olives.

Antica Enotria has received several quality certificates from Gambero Rosso, Slow Food, Meran International Wine Festival, and other wine guides. In 2007 the Falanghina received the Oscar Quality price from Gambero Rosso and all other wines have received good scores and reviews from Italian wines guides.

**WINES** | **Puglia IGT** - 50% Sangiovese, 50% Montepulciano raised in stainless tank.

**Sangiovese IGT** - 100% Sangiovese trained using the Guyot method and farmed at a yield of 4.5 tons per acre. In Foggia, Sangiovese ripens at the end of September. Grapes are harvested, destemmed, and crushed within an hour of harvest. Maceration and fermentation is completed in 8 days, followed by 10 months in stainless tanks and 4 additional months in bottle.

**Nero di Troia IGT** - 100% Uva di Troia trained using “Pugliese trellis” and farmed at a yield of 3.12 tons per acre. Grapes are harvested at the end of October, destemmed, and crushed, and left to macerate for 10-12 days during which time the cap is broken and the wine is gently racked to extract the full spectrum of natural aromas and colors. Following fermentation, the wine ages in stainless tank for 8 months and in barrel for an additional 4 months. This is a lean yet muscular, softly tannic wine suggestive of dark red-berry fruit with notes of licorice and leather.


**trriage wines**

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