



PUGLIA & BASILICATA



Puglia

Puglia, the heel and spur of the Italian boot, is rich in art and architecture, which reflect the many cultures that have dominated the region over the centuries. The Greeks, Romans, Saracens, Normans, Swabians, and Spaniards among others have all left their imprints there. The octagonal fortress in Castel del Monte was built by Emperor Frederick II in 1240. The towns of Otranto and Gallipoli evoke the Greeks. And much of Lecce is Baroque in style, having flourished in the 17th century. Alberobello is the capital of the "trulli," which are whitewashed, circular buildings with conical roof tiles, whose origins no one is certain of. Known as Europe's wine cellar, Puglia produces more grapes than any other region and normally surpasses Ger-

many and all but six other nations. But it has sacrificed quality for quantity. Many of its wines are without distinction and are consumed locally or used for blending in the wines of other regions. But recently producers have been making good to excellent reds, whites, and rose' from a range of grape varieties.

In the north, the terrain is hilly and the climate temperate. White varieties which dominate are Verdeca, Bianco d'Alessano, Malvasia, Tribbiano, and Bombino Bianco and in the Itria valley, Locorotondo and Martina Franca. Red wines are the native Uva di Troia and Bombino Nero, as well as Montepulciano and Sangiovese. The lading DOC zone of northern Puglia is Castel del Monte, which makes a fine rose and a full-bodied red. In much of the north, the emphasis is on red wines.

The traditional wines of Salento in the south are the powerful reds Negroamaro, Malvasia Nera, and Primitivo, related to California's Zinfandel. Salice Salentino is the most prominent DOC zone in Salento and is noted for its rich red and for its rose, some of which ranks with Italy's finest. *(Basilicata on previous page.)*



YOUR ACCESS TO OUTSTANDING WINES FROM CALIFORNIA AND ITALY



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Apollonio

Casa Vinicola Apollonio is located in Puglia in the Salento zone. Current owners Marcello and Massimiliano Apollonio are the fourth generation to make wine at the estate, which was first developed in 1816. Marcello handles sales and marketing while Massimiliano oversees the vineyards and wine production. The winery specializes in Negroamaro and Primitivo, the most prominent grape varieties of the region.



Rubino

Tenute Rubino is located in Puglia near Brindisi. Tommaso Rubino purchased the estate in the mid 1980s and his son Luigi joined the business in 1999 after finishing his education in viticulture. The estate consists of over 200 hectares, and along with the classic grapes of the region, such as Negroamaro, Malvasia Nera, Primitivo, and Montepulciano, the family has planted some of the international varieties, such as Cabernet Sauvignon, Sauvignon Blanc, and Chardonnay.

Tenuta le Querce

Tenuta le Querce is located in Basilicata at Barile, on the slopes of the Vulture volcano, which has been inactive for centuries. The climate is sunny, the altitude is high, and the soil is volcanic, a perfect combination for the production of wine. Owner of the estate, the Pietrafesa Family cultivates 60 acres of Aglianico vines, grown in the area for over 2000 years. Aglianico is the noble wine of Basilicata, a region whose premium wine production has increased dramatically in the last five years. The winemaker is Stefano Ferrante, and the consulting winemaker is Professor Leonardo Valenti.

D'Angelo

D'Angelo is located in Basilicata at Rionero in Vulture. Donato and Lucio D'Angelo own the 30-hectare estate at 500 meters above sea level, where the family has owned vineyards for over a century. The family is most proud of its Aglianico, and maintains that its intensity, complexity, and remarkable nose is the result of not only volcanic soils but also a considerable temperature range between day and night, with very cool nights slowing down the maturation of the fruit and allowing it to develop its fullest flavor potential.



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Anna Maria Knapp, Owner
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WINES OF THE MONTH



ARTISAN SERIES

**Apollonio
2000 Copertino**

Copertino is 80% Negroamaro, 10% Montepulciano, and 10% Malvasia Nera di Lecce from estate vineyards in Puglia. The wine was aged for three months in American barriques and for another three in bottle before release from the winery. With a bouquet of ripe blackberries, flowers, and spice, the flavor is full-bodied and dramatic with soft tannins. This is a big wine and needs to be paired with boldly flavored foods, like roasted meats and pasta with tomato-garlic sauces. Serve at cool room temperature.



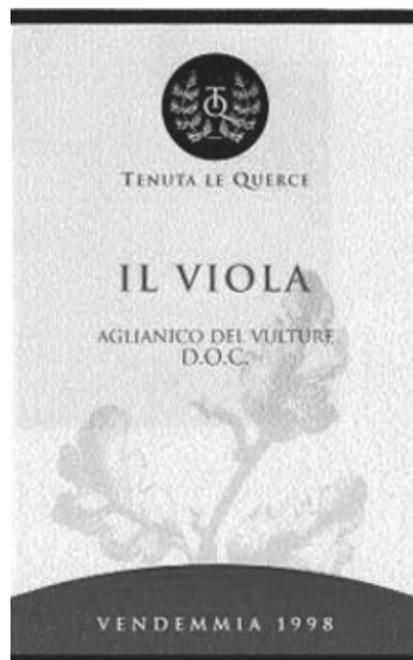
**Rubino
2002 Marmorelle**

Marmorelle is 80% Chardonnay and 20% Malvasia Bianca from estate vineyards. This is Chardonnay like you rarely taste it, with crisp, clean fruit flavors, and a refreshing acid balance. As the weather warms and the palate turns to chilled white wines, this one is a winner.

WINEMAKER SERIES

**D'Angelo
1999 Canneto**

Canneto is 100% Aglianico from estate vineyards at 500 meters above sea level. The wine is aged for 20 months in large oak barriques. The "Gambero Rosso" guide describes the wine as follows: "dark red with a nose of small red berry fruits, violet and tobacco. The palate is long and refined with an attractive touch of blackberry and very lively-grained tannins...."



**Tenuta le Querce
2000 Il Viola**

Il Viola is 100% Aglianico from estate vineyards in Barile in the Vulture zone. The wine is aged for 12 months in stainless steel tanks and for an additional time in bottle before release from the winery. Robert Parker's "Wine Advocate" describes this wine as "wickedly wild, nearly savage Italian red that should be tried by adventurous readers. Aromas of damp earth, flowers, pepper, sweet red and black fruits, and some kinky characteristics I couldn't decipher are followed by a full-bodied, dense, distinctive wine." Since everyone reading this paragraph is "adventurous," enjoy the journey!

WINES OF THE MONTH

REGIONS OF THE MONTH

COLLECTOR SERIES

**Tenuta le Querce
2000 Rosso di Costanza**

Rosso di Costanza is 100% Aglianico from estate vineyards in Barile in the Vulture zone. The wine was aged for 18 months in new French oak barriques and for six months in bottle before release from the winery. This is a luscious wine, made in the international style with deep, dark fruit, and soft tannins, framed by oak ageing. The wine is an interesting contrast to "Il Viola" above, which is without oak influence and instead aged in stainless steel tanks..



**Tenuta le Querce
2000 Vigna della Corona**

Vigna della Corona is 100% Aglianico from estate vineyards in Barile in the Vulture zone. The wine was aged for 18 months in new French oak barrique and for six months in bottle before release from the winery. Fruit for this wine is the best that the estate produces, hand picked and selected for this delicious wine. Although the winery considers this its flagship wine, some prefer the Rosso di Costanza.

Basilicata (see map on back page)

Along with Sicily, Calabria, and Puglia, Basilicata was part of Magna Graecia in the sixth century BC, when the Greeks planted one of Italy's finest grapes, the noble Aglianico. Later the Romans dominated the region, calling it Lucania. But Basilicata derives its name from its Byzantine rulers. Greek ruins, medieval abbeys, Norman castles, and a collection of hill towns grace this wild and remote region, the most mountainous in Italy with only eight percent of its surface area flat. Despite southern Italy's reputation for semi tropical weather, Basilicata's capital Potenza is often the coldest city in Italy, chilled by cold winds from the Balkans and the Apennine mountains.

So far, the best vineyards have developed on the high ground of Monte Vulture, both on the steep eastern side of the volcano and on the high plains around Venosa with vineyards at 500 to 600 meters above sea level. Vulture is definitely the leading zone in the region and is attracting new investors from other parts of Italy. "Vulture's Aglianico-based red wines have power, elegance, openness, and depth," according to Italy's foremost wine journal, Gambero Rosso.

But most Basilicata vineyards are planted in the Brandano, Basento, Agri, and Sinni river valleys and in the marshland around Metaponto, where the climate ranges from moderate to hot. The vineyards here are rapidly improving and will certainly claim more attention in the future.

Besides Aglianico, derived from the Greek "el-linico," the region produces an amazing range of other grape varieties, such as the white Moscato and Malvasia, as well as the reds made from Primitivo, Sangiovese, Montepulciano, and Bombino, among others. (Puglia on following page.)

PICK & CHOOSE

JUST RED? JUST WHITE?
JUST CALIFORNIAN?
JUST ITALIAN?
HOW ABOUT A COMBINATION?

CALIFORNIA WINES

Artisan Series: \$29.50/month, a red and a white
Winemaker Series: \$59.50/month, 2 reserve reds
Artisan red-Winemaker red: \$46/month

ITALIAN WINES

Artisan Series: \$32/month, a red and a white
Winemaker Series: \$62/month, 2 reserve reds
Collector Series: \$112/month, 2 collectable reds
Artisan red-Winemaker red: \$48/month
Winemaker red-Collector red: \$87/month

CALIFORNIA-ITALIAN COMBINATIONS

CA Artisan red-IT Artisan red: \$33/month
CA Artisan white-IT Artisan white: \$29.50/month
CA Winemaker-IT Winemaker: \$62/month
Alternate CA & IT Artisan Series: \$29.50/\$32/month
Alternate CA & IT Winemaker Series: \$59.50/\$62/month

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