

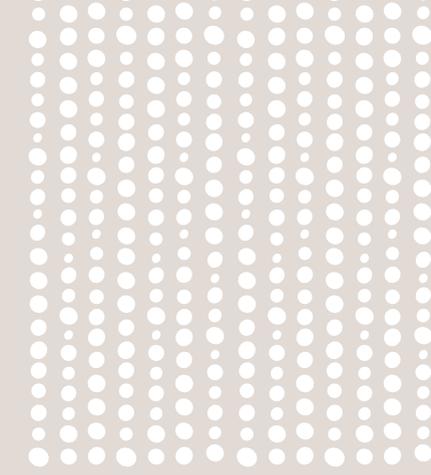


TENUTA
TERRE DI SAN VITO
RASCINUSO



A sunset over a city skyline. The sun is a small red circle on the horizon, with a large, bright orange and yellow glow above it. The sky transitions from a deep orange near the horizon to a pale blue at the top. The city skyline is visible as a dark silhouette at the bottom of the frame.

WE KNEW
WE COULD NOT
DO ANYTHING IN LIFE,
BUT WINE



IN THE LAND OF POLIGNANO

Like a secret garden protected from the noisy city, Terre di San Vito was born and raised in the land of Polignano, bathed by the sea of an unmistakable blue and with a soil particularly favorable to the cultivation of vines that grow according to nature, slowly and without forcing.





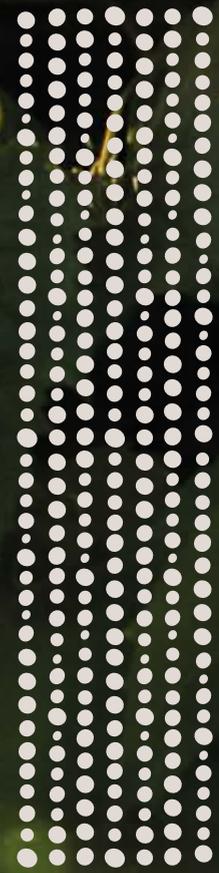
BATHED IN AN UNMISTAKABLE BLUE



HISTORY OF A PASSION THAT HAS LASTED FOR GENERATIONS

Nothing can destroy the bond with the earth, great-grandparents Gianluca and Lauretta, with their small plot from which everything was born, knew it, Giovanni, Giacomo, Elena, Papa Francesco and Donna Lucia know this today.

A deep love that smiles at the passing of time and that tirelessly shaped Terre di San Vito, where nature happens and work between the fields gives life to the flavors of tradition, the same for generations.



WHERE NATURE
HAPPENS



FROM THE VINE TO THE TABLE, BY VOCATION

*First sip and it was immediately
love. The story of a company that
made wine its reason originates
from a glass of Malbec.*

Between the rows, every day,

*expert hands take care of each
branch, of each bunch, so that each
glass shows the slow workmanship
and passion that only a lover
can prove.*





OUR LAND, ITS WONDERS

The courage to cultivate the land and produce wine is the result of love for its fruits and their diversity. Among straight wines and excellent blends, Terre di San Vito is one of the most innovative Apulian wine producers, in each bottle is contained the wisdom of those who deal with the earth and couldn't get enough.



LITTLE BY LITTLE

Our wines are the result of the work that our hands do every day incessantly, from grape cutting to bottling with Nomacorc® vegetable-based caps, from encapsulation with shellac to labeling.

Hands that follow, step by step, the birth of every single bottle, each sip contains the passion, the feeling and the experience of those who love making wine and could not help it.







A JOURNEY, IN SMALL SIPS



TWO STEPS BETWEEN THE VINEYARDS

*More than a taste journey, a journey
of the soul: a walk through the vineyards
and the wide spaces of the estate
to the discovery of its cellars and history
that sets them apart.*

*A day in Terre di San Vito, away from it all,
where knowing the past, present and future
of an estate and its fields.*







PLOTS AND SKIES OF PUGLIA





WE PRODUCE THE APULIAN GOLD, AND WE ARE PROUD OF IT

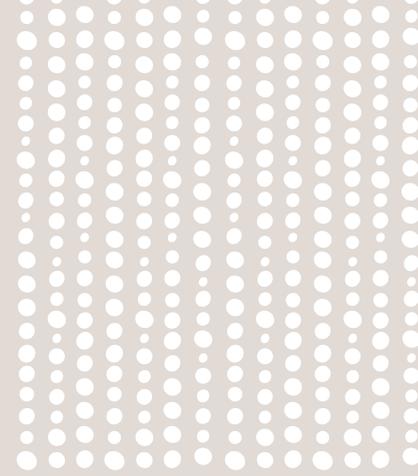
*The king of Mediterranean culture
and the absolute protagonist of our land, oil.
With fertile land and lush olive trees that make
the landscape unique today, the only thing
that could be done was to produce oil,
not just any one but a 100% pure Coratina extra
virgin olive oil, full bodied, robust and with
an incomparable taste.*





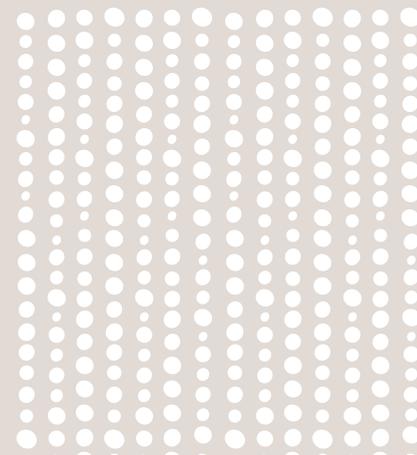


SUN
AND
AUTHENTIC
SHADES



HANDS INTO THE GROUND

We recognize it immediately, there is no such thing in nature, we are talking about the carrots of Polignano of which Terre di San Vito is a Slow Food Presidium. Cultivated as it used to be, and harvested by hand, you can taste our carrots as well as nature has given them or in jam capable of enhancing their qualities and qualities.







OF WINE,
OIL
— AND —
OTHER
WONDERS

IL VESCOVO

This is the company's flagship wine: its lands seem predisposed to the cultivation of this generous and robust Red.

The grapes, cut into boxes, are vinified with thermoregulated fermentation.

Long macerations are made, interspersed with delicate pumping over and délestage.

Vinified only in steel, after the proper time of maturation, the product obtained is aged in the bottle for a minimum of 4 months.



MALBEC 70%

CABERNET SAUVIGNON 30%

GRADATION 13,50% VOL

*Bellavita
awards
London 2015*

APENESTE

Grapes from our vineyards in the countryside of Polignano a Mare, Contrada Rascinuso: vinified and aged only in steel at a temperature of 15 ° C. The product obtained is aged on the fine lees for 2 months, periodically suspended by bâtonnage.

Subsequently bottled.



SAUVIGNON BLANC 100%
GRADATION 13% VOL

MOSÌ

A cold maceration is carried out at a temperature of 5 ° C. After 5 hours the must is extracted with a soft pressing. The product obtained is fermented in stainless steel vats at a temperature of 14 ° C. Subsequently it is aged on fine lees for 3 months, periodically suspended by bâtonnage.

Aged in bottle for 3 months.



BOMBINO NERO 100%
GRADATION 13,50% VOL

TINTO

It is a Malbec with a velvety texture that enriches with silky tannins and spreads into a long and inebriant ending. It is adorned with violet reflections that evoke hints of blueberry, blackberry and cherry on the nose and on the palate.

Excellent pairing with meat and cheese.



MALBEC 100%
GRADATION 13% VOL

CANTINIERE

Intense ruby red color. The olfactory impact is elegant with plum, blackberry and ripe black cherry tones. Spicy notes are also perceived. The taste is very thick and pleasantly blends its softness with its tannicity.

It goes wonderfully with roasts, ragu and aged cheeses.



PRIMITIVO 100%
GRADATION 13% VOL

VEGETABLES IN OIL



JAMS



ARTICHOKES
IN OIL



CHERRY TOMATOES
IN OIL



ORANGE
JAM



FIG
JAM



CHILI PEPPERS
WITH TUNA IN OIL



AUBERGINES
IN OIL



MALBEC
JAM



CARROTS
JAM



EXTRA VIRGIN OLIVE OIL

HAND-PAINTED TERRACOTTA JARS



PURO
100% CORATINA
250 ml / 500 ml

CORATINA
OGLIAROLA FAVOLOSA
250 ml / 500 ml

EXTRA VIRGIN
OLIVE OIL
3 L / 5 L



OUR PRECIOUS JARS, UNIQUE
AND INIMITABLE PIECES



WINE TASTING

It starts from Polignano, riding an Ape Calessino and continuing through the countryside of Polignano in contact with nature to finally arrive at Giovanni's estate. A small path through the vineyards, in direct contact with freely growing bunches and plants, and a look at the two old rainwater cisterns converted into fascinating underground cellars.

After this pleasant walk, the real Wine Tasting begins, with the tasting of the estate's wines accompanied by traditional products such as tomatoes and dried figs, focaccia, olives, cheeses accompanied by carrot and home made fig jams and almonds harvested and roasted in the estate.



AN APPOINTMENT
TO GIVE,
OR TO ATTEND TO LEARN
ABOUT PUGLIA,
THE LAND OF POLIGNANO
AND THE BEST
OF TERRE DI SAN VITO

Summer Wine Tasting

5 wines

10:30 am | 2-3 h

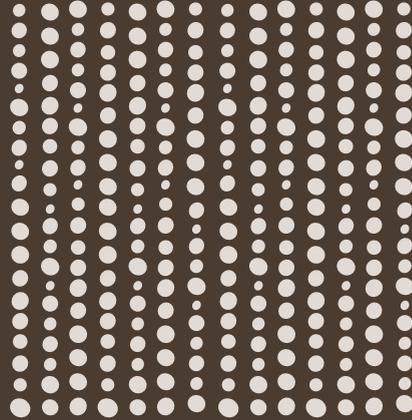
5:30 pm | 2-3 h

Winter Wine Tasting

5 wines

10:30 am | 2-3 h





To participate in Wine Tasting in the estate, in the company of Giovanni or to receive any information on our products and where it is possible to buy them, you can use the following contacts.

info@terredisanvito.it
080 523 5218 - 335 773 2008 - 335 704 2601

TERRE DI SAN VITO
di Dellino L & Co. SS
Contrada Rascinuso - Polignano a Mare (BA)

HOME WINE SRL
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