

TENUTE
GIROLAMO



THE ELEGANCE OF WINEMAKING
IMMERSED IN THE ENCHANTING
SCENERY OF THE ITRIA VALLEY,
LAND OF THE “TRULLI”



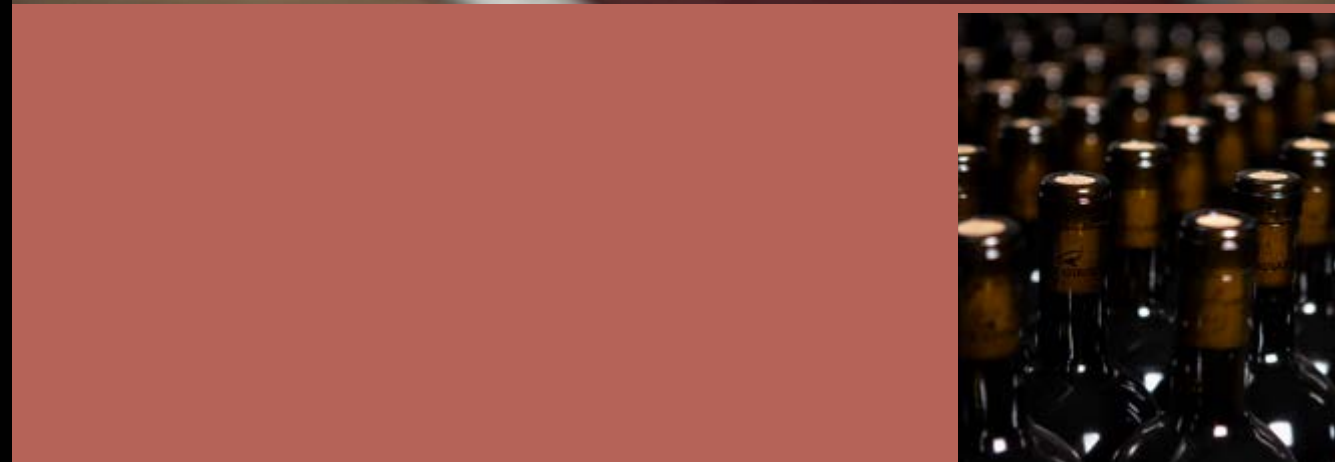


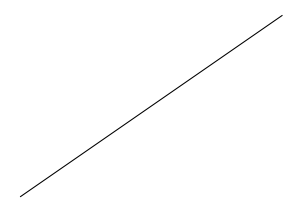
COMPANY

The “Tenute Girolamo” in the heart of the Itria Valley are custodians of our family’s unshaking passion for this land.

The first vines were planted in 2001 and the work was completed in 2006. The 50 hectares of vineyard where we grow the finest native Apulian grapes as well as celebrated grape varieties from around the world bear witness to the dedication and boundless energy of the Girolamo family.







Research into modern solutions combines with traditional methods to determine all our choices and selections. This enables us to produce elegant wines that are sought after and appreciated the world over.

In each bottle, drop by drop, you can appreciate the unceasing devotion of the Girolamo family.
The future will be a continuing quest for perfection, combining innovation with experience and our endless passion for nature.



VISITING THE WINERY

VISITS AND TASTINGS

Tenute Girolamo opens its doors to visitors and wine lovers for a tour of the Estate and wine tastings.

Info and booking: e-mail family@tenutegirolamo.it
phone +39 080 4402142





VINEYARDS

Extending over the unspoiled nature of our Valley...
native and international vines gently ripen.

Every plant sinks its roots into the cool limestone soil, softly
caressed by the wind and warmed by Salento's bright sunshine.





Our vineyards:
SANTA ROSA · CAPO DI GALLO
NOCETO · PIZZO ROSSO
CODALUNGA · MANGIATELLO
MONTE TRE CARLINI · BADESSA



CONTE GIANGIROLAMO

ROSSO PUGLIA I.G.P.



PRODUCTION

Production area: Itria Valley,
450 mt above sea level.

GRAPE VARIETY

50% Primitivo - 50% Negroamaro.

TASTING NOTES

Color: intense ruby red with violet hues.

Nose: fruity with hints of cherry, blackberry, blackcurrant and elegant aromas of spices with pleasant vanilla and chocolate overtones.

Taste: dry, full, harmonious, lingering, the balanced tannin content confirms the rich elegant bouquet.

Food pairing:

Ideal for dishes with meat sauces, cheese and cold cuts.

Serving: Best served at 18°-20° C.

Alcohol: 14,5% vol.

ROSSO PUGLIA I.G.P.



PRODUCTION

Production area: Itria Valley,
450 mt above sea level.

GRAPE VARIETY

50% Primitivo - 50% Negroamaro.

TASTING NOTES

Color: Intense red with garnet reflections.

Nose: Intense fruity of red and wild fruits with spicy notes of cinnamon and cloves.

Taste: Powerful, full-bodied and persistent with a fruity finish.

Food pairing:

Game, seasoned cheese, braised and roasted meat.

Serving: Best served at 18°-20° C.

Alcohol: 14,5% vol.

MONTE DEI COCCI

APPASSIMENTO
PRIMITIVO SALENTO I.G.P.

LIMITED EDITION



PRODUCTION

Production area: Salento hillock.

GRAPE VARIETY

100% Primitivo.

TASTING NOTES

Color: Bright, deep red with purples hues.

Nose: Rich, complex with hints of candied fruits, sun-dried fruits, confiture and sweet spicy notes.

Taste: Full-body, warm and slightly sweet.

Food pairing:

It pairs with cookies or almond cakes. Also indicated for aged cheeses and grilled meat.

Serving: Best served at 16°-18° C.

Alcohol: 16% vol.

PIZZO ROSSO CODALUNGA MONTE TRE CARLINI

**PRIMITIVO
PUGLIA I.G.P.**

**AGLIANICO
PUGLIA I.G.P.**

**NEGROAMARO
PUGLIA I.G.P.**



PRODUCTION
Production area: Itria Valley,
450 mt above sea level.

GRAPE VARIETY
100% Primitivo.

TASTING NOTE

Color: intense ruby red.

Nose: fruity with hints of cherry liqueur, berries, plums and spicy notes of vanilla and nutmeg, sweet aromas of dark chocolate.

Taste: dry, full, velvety, smooth and persistent.

Food pairing:

Food-flexible wine, it goes very well with dishes typical of the area where the grapes are grown. Cold meats, mature cheeses, red meat, and stewed vegetables are perfect complements.

Serving: Best served at 18°-20° C.

Alcohol: 14% vol.



PRODUCTION
Production area: Itria Valley,
450 mt above sea level.

GRAPE VARIETY
100% Aglianico.

TASTING NOTE

Color: intense ruby red with violet hues.

Nose: fruity with hints of blackberry, plum, almond, elegant notes of liquorice, black pepper and subtle toasted notes.

Taste: dry, full, persistent and tannic.

Food pairing:

Ideal with game and mature cheeses.

Serving: Best served at 18°-20° C.

Alcohol: 14% vol.



PRODUCTION
Production area: Itria Valley,
450 mt above sea level.

GRAPE VARIETY
100% Negroamaro.

TASTING NOTE

Color: intense ruby red with violet hues.

Nose: fruity with hints of blackberry, cherry and plum, with spicy notes of cinnamon and coffee.

Taste: dry, soft and lingering, round and harmonious tannins.

Food pairing:

Its strong tannins make it suitable to accompany meat dishes or full-flavoured and elaborate pasta dishes.

Serving: Best served at 18°-20° C.

Alcohol: 14% vol.





MONTE DEI COCCI

PRIMITIVO DI MANDURIA D.O.P.



PRODUCTION

Production area: Manduria DOP area.

GRAPE VARIETY

100% Primitivo di Manduria.

TASTING NOTE

Color: Deep red with purple hues.

Nose: Full-bodied with notes of orange peel, plum and black currant; but also spicy notes: red pepper and cinnamon.

Taste: Well-balanced, velvety but full-bodied; the aftertaste is long-lasting and balsamic.

Food pairing:

Excellent for the whole meal, to pair with typical dishes of this area where its grapes are grown. To pair also with cold meats, aged cheeses, red meat and stewed vegetables.

Serving: about 16°-18° C.

Alcohol: 14,5% vol.

AGLIANICO PUGLIA I.G.P.



PRODUCTION

Production area: Itria Valley, 450 mt above sea level.

GRAPE VARIETY

100% Aglianico.

TASTING NOTE

Color: Excellent and bright red.

Nose: Elegant spicy notes with hints of red fruit and wild berries.

Taste: Light, fresh with soft tannin.

Food pairing:

Excellent to pair with first dishes.

Serving: about 16°-18° C.

Alcohol: 14% vol.

PRIMITIVO PUGLIA I.G.P.



PRODUCTION

Production area: Salento Hillock.

GRAPE VARIETY

100% Primitivo.

TASTING NOTE

Color: Bright, deep red with violet hues.

Nose: Hints of berries with spicy and floral notes.

Taste: Tannic, full, velvety and vigorous.

Food pairing:

To pair with meat dishes of the typical Mediterranean cuisine.

Serving: about 16°-18° C.

Alcohol: 14% vol.

MONTE DEI COCCI

NEGROAMARO PUGLIA I.G.P.



PRODUCTION

Production area: Itria Valley,
450 mt above sea level.

GRAPE VARIETY
100% Negroamaro.

TASTING NOTE

Color: Ruby red with garnet hues.

Nose: Full and powerful with notes of candied orange peel,
tangerine, plum, pepper, cinnamon and floral flavors.

Taste: Tannic, elegant, warm and pervasive.

Food pairing:

It has a strong tannin to pair with meat dishes
or full and complex first dishes.

Serving: about 16°-18° C.

Alcohol: 14% vol.

APPASSIMENTO PUGLIA I.G.P.



PRODUCTION

Production area: Itria Valley,
450 mt above sea level.

GRAPE VARIETY
Primitivo - Aglianico - Syrah.

TASTING NOTE

Color: Bright, deep red with purple hues.

Nose: With hints of candied orange, dried plum,
wild berry jam and notes of spices.

Taste: Full-body, warm and slightly sweet.

Food pairing:

Wine for meditation or to pair with cookies or almond cakes.

Excellent to be drunk cold alone or in pair with chilled
chocolate cake or creme caramel dessert.

Serving: about 16°-18° C.

Alcohol: 15% vol.

MONTE DEI COCCI

FIANO PUGLIA I.G.P.



PRODUCTION

Production area: Itria Valley,
450 mt above sea level.

GRAPE VARIETY
100% Fiano.

TASTING NOTE

Color: Straw yellow.

Nose: Floral hints, aromatic plants
and ripe yellow fruit.

Taste: Aromatic and well-structured dry wine.

Food pairing:

To pair with light fish dishes or mixed
appetizer. Excellent also to pair with aperitifs.

Serving: about 12° C.

Alcohol: 12,5% vol.

VERDECA PUGLIA I.G.P.



PRODUCTION

Production area: Itria Valley,
450 mt above sea level.

GRAPE VARIETY
100% Verdeca.

TASTING NOTE

Color: Brilliant and bright yellow with
peculiar greenish hues.

Nose: Persistent and powerful floral and fruity hints.

Taste: Fresh and full wine, cheerful and pleasant.

Food pairing:

To pair with light fish dishes or aperitifs.

Serving: about 12° C.

Alcohol: 12,5% vol.

CONTESSA

FILOMARINO ROSATO



PRODUCTION

Production Area: Itria Valley,
450 mt above sea level.

GRAPE VARIETY

70% Syrah - 30% Primitivo.

TASTING NOTES

Color: Subtle pink.

Nose: Intense fruity with strawberry and wild red berries
nuances with an interesting balsamic note.

Taste: Fresh, acidic and sapid with a good minerality.

Food pairing:

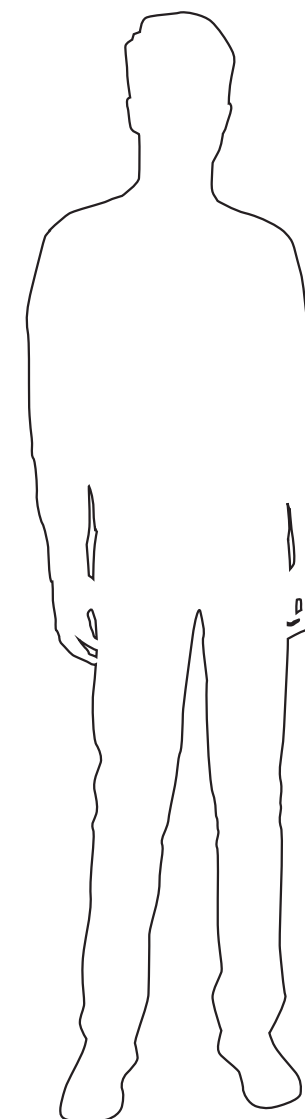
Appetizers, grilled vegetables, white meats and dairy products.

Serving: Best served at 12° C.

Alcohol: 13% vol.



GADGET



1,85 cm





PUGLIA
VALLE D'ITRIA



TENUTE
GIROLAMO



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