



***Production Area:***

the Salento area located in Puglia, the South-West part of Italy.

***Grapes:***

Negroamaro.

***Colour:***

intense ruby red.

***Bouquet:***

vibrant perfumes and sensations of this sunny land.

***Taste:***

full and velvety.

***Service:***

at room temperature opening the bottle 1 hour before serving.

***Food Suggestions:***

ideal with full flavoured dishes.



***Production Area:***

our Primitivo Manduria comes from the prestigious area called “Feudi di Sava”. The growing system is the so called “alberello” (small vine) It is very ancient method of cultivation without irrigation.

***Grapes:***

it is made out of 100% Primitivo grapes. Wines are 30/50 years old and are planted with a concentration between 5000/6000 plant per hectare.

***Colour:***

deep ruby red with violet reflects turning garnet.

***Bouquet:***

the nose is spicy and deep.

***Taste:***

harmonious, full and velvety.

***Service:***

at room temperature opening the bottle at least 1 hour before serving. It can age a few years.

***Food Suggestions:***

ideal partner to tasty and spicy food and red meats.

# MUNDUS vini®

DER GROSSE INTERNATIONALE WEINPREIS



## Primitivo di Manduria DOC

**Cantine Francesco Minini S.p.A.**  
Verolanuova

Neustadt an der Weinstraße,  
im September 2013

  
Christoph Meininger, Geschäftsführung

  
Isabell Dörr, Verkostungsleitung

  
Prof. Dr. Ulrich Fischer, Vorstand

  
Michael Hornickel, Vorstand

  
Robert Joseph, Vorstand



***Production Area:***

the Salento area located in Puglia, the South-West part of Italy.

***Grapes:***

Nero d'avola vinified in pink

***Colour:***

bright pink with coral notes.

***Bouquet:***

fruity and appealing.

***Taste:***

full and fresh.

***Service:***

always well chilled.

***Food Suggestions:***

as aperitif, with fish, white meats.



# Decanter World Wine Awards

THIS IS TO CERTIFY THAT

Terre Avare , Rosato,  
Salento, 2008

IS HEREBY AWARDED

**Bronze**



A handwritten signature in black ink, likely of Steven Spurrier, the Chairman of the Decanter World Wine Awards.

STEVEN SPURRIER, CHAIRMAN

2009



***Production Area:***

the Salento area located in Puglia, the South-West part of Italy.

***Grapes:***

it is made of famous typical grapes of the area. Primitivo is also known internationally as Zinfandel.

***Colour:***

deep ruby red with violet reflects.

***Bouquet:***

intense perfumes and sensations of this sunny land.

***Taste:***

harmonious, full and velvety.

***Service:***

at room temperature opening the bottle at least 1 hour before serving.

***Food Suggestions:***

ideal partner to tasty and spicy food, seasoned cheeses and Mediterranean dishes.





XIII° Concorso Enologico Internazionale

**39° vinitaly**

***Diploma di Gran Menzione***

**Puglia Igt Primitivo "Terre Avare" 2003**

Cantine Francesco Mininni Spa - Verolanuova (Bs)

Dott. Giuseppe Martelli  
Presidente delle commissioni di valutazione

Verona, 6 aprile 2005



VERONAFIERE

Avv. Luigi Castelletti  
Presidente del comitato organizzatore

## INTERNATIONAL WINE & SPIRIT COMPETITION SILVER 2010

*Product:* *Terre Avare Primitivo Puglia IGT 2008*

*Tasting Category:* *Primitivo - Puglia IGT - 2008-2007*

*Producer:* *Cantine Francesco Minini Spa*



*Product Batch No : BAE07*

THIS IS TO CERTIFY that the above award  
was made after blind tasting and in  
accordance with the International Wine &  
Spirit Competition's regulations

A handwritten signature in gold ink, likely belonging to David Wrigley.

**David Wrigley BA MW**  
Chairman of Technical and Judging Committee



# MUNDUS vini<sup>®</sup>

DER GROSSE INTERNATIONALE WEINPREIS



**2003**  
**Primitivo**  
**Terre Avare**

Neustadt an der Weinstraße,  
im September 2004

*A. Häuß*

Anita Häußermann  
Vorstand

*C. Meininger*

Christoph Meininger  
Geschäftsführung

*M. Hornickel*

Michael Hornickel  
Vorstand

# MUNDUS vini®

DER GROSSE INTERNATIONALE WEINPREIS



## Primitivo 'Terre Avare' IGT 2011

**Cantine Francesco Minini S.p.A.**  
**Verolanuova**

Neustadt an der Weinstraße,  
im September 2013

  
Christoph Meininger, Geschäftsführung

  
Isabella Dörr, Verkostungsleitung

  
Prof. Dr. Ulrich Fischer, Vorstand

  
Michael Hornackel, Vorstand

  
Robert Joseph, Vorstand