

SACCO
- VIGNAIOLI APULI -

Giuseppe Sacco



The link between the **Family Sacco** and cultivation of agricultural products has ancient roots. It is, in fact, difficult to determine who was the first ancestor of this long-lived and large family of Torremaggiore (FG) to undertake the production of local food specialties.

Here, already in the nineteenth century, there were some members of the family Sacco successfully engaged in the cultivation of grapes and olives.

For nearly a decade, to carry on the centuries-old family tradition, arrives Vincenzo Sacco with his sons Matteo and Alessandro. These, using modern and innovative technologies, **produce wines, organic extra virgin olive oil** and preserved in full respect of nature, aware that a bio-sustainable agriculture, promoting a healthy diet and a respectful life for environment, can stimulate a real return to the deepest origins of man. Our organic vineyards and olive groves extend in a farm of about **20 hectares at the foot of the Gargano mountains**, on calcareo-clay soils naturally suited to the cultivation of grapes and olives, lapped by fresh winds and brightened by a warm light that gives vitality and character to our products, that we are very pleased to introduce you to allows you to discover the taste of our corner of Italy.

The grapes varieties cultivated are: Nero di Troia, Bombino Bianco, Trebbiano, Falanghina, Malvasia di Candia and Montepulciano; while the olive cultivars produced is Peranzana.





NAME: **MAGIS NERO DI TROIA - IGP**

VINEYARD: 100% NERO DI TROIA

ALCHOLIC DEGREE: 13,5%

ALTITUDE: 150-200 mt. above the sea level

SYSTEM OF REARING: espalier vineyard

YELDS PER HECTARE: 110 quintals

HARVEST: by hand

VINIFICATION: 15 days of prolonged maceration in steel containers

MATURATION AND REFINING:

American wood, in steel containers, aging in bottle.

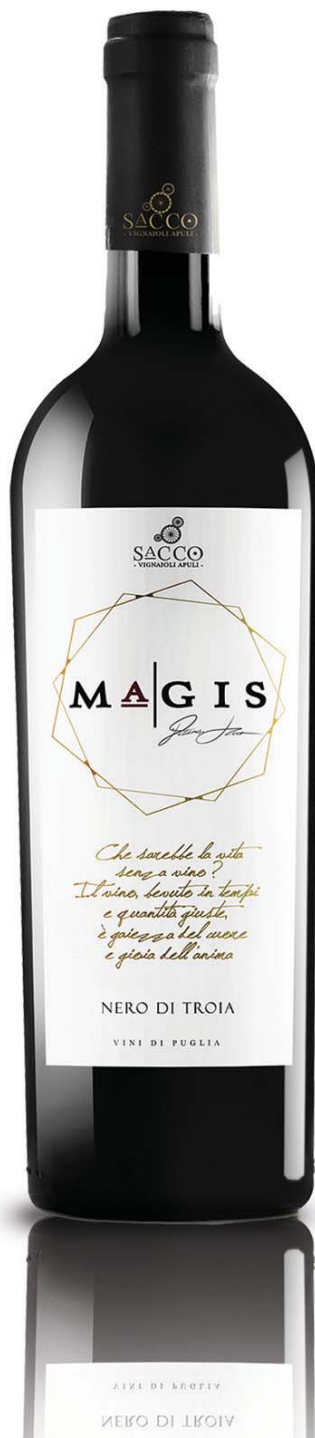
CHARACTERISTICS:

From Nero di Troia grapes harvested on the Daunian hills, born this exceptional deep ruby red wine.

It provides smells and tastes of red fruits, especially cherry and black cherry, well balanced with the structure and freshness of the wine.

Wine of great personality whose ideal combination is with roasted red meat or grilled meat. Perfect with long seasoned cheeses.

SERVICE TEMPERARURE: 16-18°C



MAGIS NERO DI TROIA AWARDS



AWC VIENNA 2016 - ANNATA 2015 - GOLD
AWC VIENNA 2018 - ANNATA 2016 - SILVER



I VINI DI VERONELLI 2018 e 2017 - ANNATA 2015 - 88/100



BERLINER WINE TROPHY 2016 - ANNATA 2015 - GOLD



VITAE AIS 2018 - ANNATA 2015 - 3 VITI
VITAE AIS 2017 - ANNATA 2014 - 2 VITI



BIBENDA 2020 - ANNATA 2017: 4 GRAPPOLI



LUCA MARONI 2018 - ANNATA 2015 - 90/100
LUCA MARONI 2019 - ANNATA 2016 - 91/100
LUCA MARONI 2021 - ANNATA 2017 - 91/100



NAME: UNANOTTE

VINEYARD: 100% NERO DI TROIA

ALCHOLIC DEGREE: 12,5%

ALTITUDE: 150-200 mt. above the sea level

SYSTEM OF REARING: tendone

YELDS PER HECTARE: 110 quintals

HARVEST: by hand

VINIFICATION: 8 hours of maceration of the must with its own skins, soft pressing, fermentation in steel containers at controlled temperature of 14°C

MATURATION AND REFINING:
In steel containers, aging in bottle.

CHARACTERISTICS:

Obtained from Nero di Troia grapes cultivated on the Daunian hills and harvested by hand, this rosé wine with elegant aromas of small red fruits, pomegranate and pink pepper, is fresh, fragrant and aromatic. Perfect as an aperitif and paired with tuna, swordfish and seashells.

SERVICE TEMPERARURE: 10-12°C

UNANOTTE NERO DI TROIA AWARDS



AWC VIENNA 2018 - ANNATA 2017 - SILVER



I VINI DI VERONELLI 2017 - ANNATA 2015 - 87/100
I VINI DI VERONELLI 2018 - ANNATA 2016 - 86/100



LUCA MARONI 2019 - ANNATA 2017 - 90/100
LUCA MARONI 2021 - ANNATA 2019 - 93/100



VITAE AIS 2018 - ANNATA 2016 - 3 VITI
VITAE AIS 2017 - ANNATA 2015 - 3 VITI



BIBENDA 2020 - ANNATA 2018: 3 GRAPPOLI



NAME: ALEA IGP FALANGHINA - ORGANIC

VINEYARD: 100% FALANGHINA, CERTIFIED ICEA

ALCHOLIC DEGREE: 14%

ALTITUDE: 150-200 mt. above the sea level

SYSTEM OF REARING: tendone

YELDS PER HECTARE: 110 quintals

HARVEST: by hand

VINIFICATION: Soft pressing, maceration, fermentation in stainless steel tanks at a constant temperature of 14 °C

MATURATION AND REFINING:
In stainless steel containers, refining in bottle.

CHARACTERISTICS:

From a special selection of Falanghina grapes, carefully harvested by hand and after a light maceration on the skins, born this wine that holds all the authentic scent of falanghina varietal.

It has a good acidity and structure and it's perfect as aperitif and to accompany sea fish dishes or fresh cheeses.

SERVICE TEMPERARURE: 8-10°C



ALEA - FALANGHINA BIOLOGICA AWARDS



AWC VIENNA 2018 - ANNATA 2017 - SILVER



I VINI DI VERONELLI 2018 - ANNATA 2016 - 85/100



LUCA MARONI 2018 - ANNATA 2016 - 91/100
LUCA MARONI 2019 - ANNATA 2017 - 88/100
LUCA MARONI 2021 - ANNATA 2019 - 91/100



VITAE 2018 - ANNATA 2016 - 2 VITI



BIBENDA 2020 - ANNATA 2018: 3 GRAPPOLI

NEW
ENTRY



Luca Maroni

LUCA MARONI 2021
ANNATA 2018
93/100

NOME: TERRA MIE NERO DI TROIA - IGP

VINEYARD: 100% NERO DI TROIA

ALCHOLIC DEGREE: 13,5%

ALTITUDE: 150-200 mt. above the sea level

SYSTEM OF REARING: tendone

YELDS PER HECTARE: 110 quintals

HARVEST: by hand

VINIFICATION: 15 days of prolonged maceration in steel containers

MATURATION AND REFINING:
In steel containers, aging in bottle.

CHARACTERISTICS:

From Nero di Troia, the indigenous grape of northern Apulia, this ruby red wine expresses broad bouquet of red berry fruit and spices. The mouthfeel is soft with a fresh and long finish. Excellent with grilled meat and cheese.

SERVICE TEMPERARURE: 16 -18 °C



NAME: TERRA MIE BIANCO - IGP

VINEYARD: 70% BOMBINO 30% MALVASIA

ALCHOLIC DEGREE: 12,5%

ALTITUDE: 150-200 mt. above the sea level

SYSTEM OF REARING: tendone

YELDS PER HECTARE: 110 quintals

HARVEST: by hand

VINIFICATION: Soft cuts, fermentation in steel containers at controlled temperature of 14° C.

MATURATION AND REFINING:
In steel containers, aging in bottle.

CHARACTERISTICS:

Blend of Bombino and Malvasia grapes with brilliant straw yellow color, it sprinkles fresh apricot hints and white flower notes, that end with almond ripe. Elegant and fine, it is ideal to pair with fresh cheeses and seafood

SERVICE TEMPERARURE: 8-10°C

TERRA MIE - BIANCO IGP AWARDS



AWC VIENNA 2016 - ANNATA 2015 - SEAL OF APPROVAL



I VINI DI VERONELLI 2017 - ANNATA 2015 - 85/100
I VINI DI VERONELLI 2018 - ANNATA 2016 - 86/100



LUCA MARONI 2018 - ANNATA 2016 - 90/100
LUCA MARONI 2019 - ANNATA 2017 - 89/100
LUCA MARONI 2021 - ANNATA 2019 - 90/100



VITAE AIS 2017 - ANNATA 2015 - 1 VITE
VITAE AIS 2018 - ANNATA 2016 - 2 VITI



WWW.AZIENDASACCO.COM

AZIENDA AGRICOLA SACCO
di Matteo Sacco
C.DA MEZZANOLA / S.P. 17 TORREMAGGIORE (FG)
info@aziendasacco.com