

TERRE DI MARIA

A young company that preserves traditions in harmony with the latest generation production processes. Flavors, smells, values and quality included in extraordinary products. Discover the most authentic taste of Puglia through our company.



Terre di Maria S.r.l. Società Agricola
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OUR LANDS

Terre di Maria is a young reality in Southern Italy, specifically we are located in **Orta Nova** in the province of Foggia, in the heart of the **Tavoliere delle Puglie**.

Our products are born in the Tavoliere delle Puglie, an area naturally suited to quality viticulture thanks to the sunny and windy climate. Our land represents a real jewel for the cultivation of fine grapes and more. Derived from the dissolution of sea rocks, they are rich in **potassium** and **minerals** that make them incredibly fertile. In addition, our soils, **mainly clayey**, retain a good degree of moisture without creating stagnation. Medium-textured, deep and well-structured, they offer an environment that is not only suitable but optimal for the production of great fine wines.



We work our land with great care, respecting **organic farming** in order to preserve the plant and make it express its full potential. From careful pruning to determine the specific yield, to grassing during the winter period to provide nutrients naturally and controlled drip irrigation, the extreme care of the plants is then expressed in our products.



NEOLITICO LINE

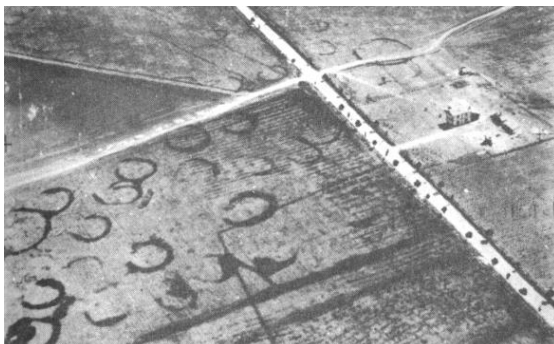
Our “**Neolitico**” brand was born from the idea of enhancing the territory in which our vineyards are raised; in fact, starting about 6.000 years ago at the height of the Neolithic age, the first men settled permanently in the territory of Foggia, building several villages (*among all the current archaeological site Passo di Corvo the largest entrenched village in Europe*) devoting themselves to agriculture and pastoralism.

We choose the word “**Neolitico**” to bring to everyone's attention what are our roots and history. We were inspired by the pictographs discovered in Neolithic caves to tell the story of a people's journey with their wooden pirogue searching for a land to settle. The spiral, on the other hand, represents the motion of the sun, the most depicted symbol of the era.



*The journey of a people who, with their wooden pirogue, are looking for a land to settle in.
Traveling back in time, to the origins of everything, guided by the stars.*

Let yourself be conquered by the wines of the "Neolitico" line born in the heart of the Tavoliere delle Puglie.



Bianco Puglia – BIO



Indicazione Geografica Protetta

Puglia

Vitigno	Verdeca 80% / Chardonnay 20%
Grape	Verdeca 80% / Chardonnay 20%
Zona di produzione	Orta Nova (FG)
Region	Orta Nova (FG)
Tipo terreno	calcareo
Soil type	calcareous
Esposizione	Sud
Exposure	South
Altitudine	70 m slm
Elevation	70 m asl
Sistema di allevamento	guyot
Vine training	guyot
Piante per ettaro	4.000
Vines per hectare	4.000
Resa per ettaro	13.000Kg
Yield/hectare	13.000Kg
Vendemmia	prima decade di settembre
Grape harvest	1st decade of september
Raccolta	meccanica
Harvesting	mechanical
Fermentazione alcolica	in acciaio e seconda metà in barrique
Alcoholic fermentation	in steel tanks and 2nd half in barrique
Gradazione alcolica	13%
Alcohol by volume	13%

NOTE DI DEGUSTAZIONE

- giallo paglierino tendente al dorato;
- intenso, note di ananas, pesca bianca e frutta esotica;
- amabile, sapido, fine, pronto e armonico

Ideale con pesce e formaggi freschi

TASTING NOTES

- straw yellow tending to golden;
- intense, notes of pineapple, white peach and exotic fruit;
- fresh, savory, fine, ready and harmonic

Ideal with fish and fresh cheeses



Rosato Primitivo – BIO

Indicazione Geografica Protetta

Puglia

Vitigno	Primitivo 100%
Grape	Primitivo 100%
Zona di produzione	Orta Nova (FG)
Region	Orta Nova (FG)
Tipo terreno	franco sabbioso con presenza di argilla
Soil type	sandy loam with the presence of clay
Esposizione	Sud-Est
Exposure	South-East
Altitudine	70 m slm
Elevation	70 m asl
Sistema di allevamento	guyot
Vine training	guyot
Piante per ettaro	4.000
Vines per hectare	4.000
Resa per ettaro	12.000Kg
Yeld/hectare	12.000Kg
Vendemmia	seconda decade di settembre
Grape harvest	1st decade of september
Raccolta	meccanica
Harvesting	mechanical
Fermentazione alcolica	in acciaio a temperatura controllata
Alcoholic fermentation	in steel tanks controlled temperature
Affinamento	in acciaio
Aging	in steel tanks
Gradazione alcolica	13%
Alcohol by volume	13%

NOTE DI DEGUSTAZIONE

- rosa cerasuolo tendente al corallo.
- aromi di magnolia, rosa canina e pesca
- al palato fresco e sapido

Ideale con piatti di pesce e crudi di mare

TASTING NOTES

- cherry pink tending towards coral.
- aromas of magnolia, rose hips and peach
- fresh and savory on the palate

Ideal with fish and raw seafood dishes



Rosato Susumaniello – BIO



Indicazione Geografica Protetta

Puglia

Vitigno	Susumaniello 100%
Grape	Susumaniello 100%
Zona di produzione	Orta Nova (FG)
Region	Orta Nova (FG)
Tipo terreno	calcereo
Soil type	calcareous
Esposizione	Sud-Est
Exposure	South-East
Altitudine	80 m slm
Elevation	80 m asl
Sistema di allevamento	guyot
Vine training	guyot
Piante per ettaro	4.000
Vines per hectare	4.000
Resa per ettaro	14.000Kg
Yeld/hectare	14.000Kg
Vendemmia	seconda decade di settembre
Grape harvest	2st decade of september
Raccolta	meccanica
Harvesting	mechanical
Fermentazione alcolica	in acciaio a temperatura controllata
Alcoholic fermentation	in steel tanks controlled temperature
Affinamento	3 mesi in barrique
Aging	3 months in barrique
Gradazione alcolica	13%
Alcohol by volume	13%

NOTE DI DEGUSTAZIONE

- di colore rosa tenue tendente al ramato.
- note di frutti di bosco, melagrana e rosa
- abbastanza complesso, dal sapore equilibrato e fresco

Ideale con zuppe di pesce e formaggi freschi

TASTING NOTES

- pale pink tending to coppery.
- notes of berries, pomegranate and rose
- quite complex, with a balanced and fresh flavor

Ideal with fish soups and fresh cheeses



Nero di Troia – BIO

Indicazione Geografica Protetta

Puglia

Vitigno	Nero di Troia 100%
Grape	Nero di Troia 100%
Zona di produzione	Orta Nova (FG)
Region	Orta Nova (FG)
Tipo terreno	franco sabbioso con presenza di argilla
Soil type	sandy loam with the presence of clay
Esposizione	Sud-Est
Exposure	South-East
Altitudine	65 m slm
Elevation	65 m asl
Sistema di allevamento	guyot
Vine training	guyot
Piante per ettaro	4.000
Vines per hectare	4.000
Resa per ettaro	13.000Kg
Yield/hectare	13.000Kg
Vendemmia	prima decade di ottobre
Grape harvest	1st decade of october
Raccolta	meccanica
Harvesting	mechanical
Fermentazione alcolica	in acciaio a temperatura controllata
Alcoholic fermentation	in steel tanks controlled temperature
Affinamento	3-4 mesi in botte grande (rovere)
Aging	In big barrel for 3-4 months
Gradazione alcolica	13%
Alcohol by volume	13%

NOTE DI DEGUSTAZIONE

- limpido, di colore rosso rubino tendente al granato e consistente.
- Intenso, abbastanza complesso. Fruttato con sentori di mora, ciliegia sotto spirito, sottobosco e note speziate
- Secco, morbido ed equilibrato. Di corpo con tannino elegante e persistente.

Ideale con arrosto di carni

TASTING NOTES

- clear, ruby red evolving to garnet and consistent
- Intense, quite complex. Fruity with aroma of blackberry and cherry in spirit, undergrowth with spicy notes
- Dry, soft and balanced, sapid, elegant and persistent tannins.

Ideal with roast meats

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Primitivo – BIO



Indicazione Geografica Protetta

Puglia

Vitigno	Primitivo 100%
Grape	Primitivo 100%
Zona di produzione	Orta Nova (FG)
Region	Orta Nova (FG)
Tipo terreno	franco sabbioso con presenza di argilla
Soil type	sandy loam with the presence of clay
Esposizione	Sud-Est
Exposure	South-East
Altitudine	70 m slm
Elevation	70 m asl
Sistema di allevamento	guyot
Vine training	guyot
Piante per ettaro	4.000
Vines per hectare	4.000
Resa per ettaro	10.000Kg
Yeld/hectare	10.000Kg
Vendemmia	prima decade di settembre
Grape harvest	1st decade of september
Raccolta	meccanica
Harvesting	mechanical
Fermentazione alcolica	in acciaio a temperatura controllata
Alcoholic fermentation	in steel tanks controlled temperature
Affinamento	in botte grande per 3-4 mesi
Aging	in big barrel for 3-4 months
Gradazione alcolica	14%
Alcohol by volume	14%

NOTE DI DEGUSTAZIONE

- limpido, di colore rosso rubino intenso e consistente.
- Intenso e complesso. Fruttato con note di confettura di frutti rossi, ciliegia, prugne e cacao.
- Abbastanza secco, morbido, equilibrato e persistente.

Ideale con carni rosse e formaggi

TASTING NOTES

- clear, intense and consistent ruby red color.
- Intense and complex. Fruity with notes of red fruit jam, cherry, plum and cocoa.
- Fairly dry, soft, balanced and persistent.

Ideal with red meats and cheeses



Susumaniello – BIO



Indicazione Geografica Protetta

Puglia

Vitigno	Susumaniello 100%
Grape	Susumaniello 100%
Zona di produzione	Orta Nova (FG)
Region	Orta Nova (FG)
Tipo terreno	franco-sabbioso con presenza di argilla
Soil type	sandy loam with the presence of clay
Esposizione	Sud-Est
Exposure	South-East
Altitudine	70 m slm
Elevation	70 m asl
Sistema di allevamento	guyot
Vine training	guyot
Piante per ettaro	4.000
Vines per hectare	4.000
Resa per ettaro	14.000Kg
Yeld/hectare	14.000Kg
Vendemmia	terza decade di settembre
Grape harvest	3rd decade of september
Raccolta	meccanica
Harvesting	mechanical
Fermentazione alcolica	in acciaio a temperatura controllata
Alcoholic fermentation	in steel tanks controlled temperature
Affinamento	5 mesi in barrique
Aging	5 months in barrique
Gradazione alcolica	14,5%
Alcohol by volume	14,5%

NOTE DI DEGUSTAZIONE

- di colore rosso rubino.
- note floreali di violette, pot-pourri e frutta sotto spirito
- complesso, dal sapore equilibrato e fresco. Tannini raffinati

Ideale con carni rosse e formaggi stagionati.

TASTING NOTES

- ruby red.
- floral notes of violets, pot-pourri and fruit in alcohol;
- complex, with a balanced and fresh flavor. Refined tannins.

Ideal with red meats and mature cheeses.



TORRECLAVA

Torreclava is the flagship wine of Terre di Maria. It results from a collaboration with Roberto Giacobbo, a science communicator dedicated to promoting and spreading knowledge about the wonders and excellence of Italy. Torreclava is a unique red wine, smooth and enveloping.



Torreclava is a 100% organic Primitivo made from grapes harvested with an innovative method that involves picking each berry individually, leaving the cluster structure on the vine. The berries, harvested late, are then taken to the winery for low-temperature alcoholic fermentation. The ageing phase lasts four months in dedicated oak barrels, followed by further refinement in the bottle before release.

Torreclava presents a deep ruby-red colour. On the palate, it opens with an enveloping softness, offering fullness and roundness that invite further exploration of its flavours. The finish is persistent and balanced, leaving a pleasant and lasting sensation. Dominant notes of red fruit evoke the freshness of ripe fruit, with subtle hints of spices, vanilla, and liquorice.

To fully appreciate its qualities, it is recommended to serve at a temperature of around 18-20°C after proper aeration. Perfect to enjoy as a meditation wine or paired with substantial red meat dishes, game, or aged cheeses.

TORRECLAVA – PRIMITIVO BIO



di Roberto Giacobbo

Vitigno	Primitivo 100%
Grape	Primitivo 100%
Zona di produzione	Orta Nova (FG)
Region	Orta Nova (FG)
Tipo terreno	Argilloso con fondo sabbioso
Soil type	Clayey soil with sand underneath
Esposizione	Sud-Est
Exposure	South-East
Altitudine	70 m slm
Elevation	70 m asl
Sistema di allevamento	guyot
Vine training	guyot
Piante per ettaro	4.000
Vines per hectare	4.000
Resa per ettaro	9.000Kg
Yeld/hectare	9.000Kg
Vendemmia	Seconda decade di settembre
Grape harvest	2st decade of september
Raccolta	Solo acini
Harvesting	Only grape berries
Fermentazione alcolica	in acciaio a bassa temperatura
Alcoholic fermentation	In low-temperature steel tanks
Affinamento	in botte di rovere dedicate per 4 mesi
Aging	In dedicated oak barrels for 4 months
Gradazione alcolica	14%
Alcohol by volume	14%

NOTE DI DEGUSTAZIONE

- limpido, di colore rosso rubino intenso e consistente.
- Intenso e complesso. Fruttato con note di confettura di frutti a bacca nera, confettura di ciliegia, prugne, cacao e pepe.
- Abbastanza secco, morbido, equilibrato e persistente.

Ideale con carni rosse e formaggi

TASTING NOTES

- clear, intense and consistent ruby red color.
- Intense and complex. Fruity with notes of black berry jam, cherry jam, Plum, cocoa and pepper.
- Fairly dry, soft, balanced and persistent.

Ideal with red meats and cheeses



EXTRAVERGINE OLIVE OIL

Our **extra virgin olive oils** are born in the territory of the **Tavoliere delle Puglie**, an area that has always been suited to agriculture, in particular to the cultivation of vineyards and olive groves, it is also easy to come across centuries-old trees handed down for generations. The **fertile flat soils** and the **Mediterranean climate** give our extra virgin olive oil a distinctive and unmistakable sensory profile, with an intense and complex flavor.



The particular production process, with an **early harvest** and rigorous **cold pressing on the same day** after careful cleaning of the olives, guarantees a product with high organoleptic qualities. This method, in fact, allows the aromas and nutrients present in the olives to be fully preserved, guaranteeing an oil of the highest quality, rich in taste and beneficial for health. Great intensity of aromas and very low acidity are the characteristics of our oils.

OGLIAROLA



CORATINA



PERANZANA



Of medium intensity, with its delicacy, it conveys elements of elegance and sensitivity. There are hints of cut grass and green almonds.

To be appreciated with the most neutral of flavors to enhance all its characteristics, even the most imperceptible.

Fruity, with hints of green almond, artichoke stem and wild rocket. The liveliest of the trio, it has a flavor characterized by slight spicy tones that convey all the originality and Apulian typicality. Perfect with red meats, legume soups and with the inevitable orecchiette with turnip greens.

Delicate and intensely fragrant, the aromas of tomato leaf stand out in the Peranzana monocultivar and notes of artichoke and thistle can be perceived. Ideal for enhancing fish dishes, it is also appreciable on white meats.

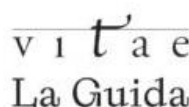


AWARDS

NEOLITICO PRIMITIVO PUGLIA IGP



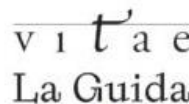
Concorso	Anno	Premio	Annata vino
Radici del Sud	2020	1° classificato giuria giornalisti italiani	2020
Luca Maroni – Migliori vini d'Italia	2022	95	2021
Luca Maroni – Migliori vini d'Italia	2023	95	2022
Guida Vitae AIS	2024	2 viti AIS	2021
The WineHunter	2024	Rosso	2022
Concorso enologico Città del Vino	2024	Medaglia d'oro	2022



NEOLITICO ROSATO PRIMITIVO PUGLIA IGP



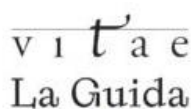
Concorso	Anno	Premio	Annata vino
Concorso enologico Rosa Rosati Rosè	2022	91	2021
Concorso enologico Rosa Rosati Rosè	2024	95	2023
Luca Maroni – Migliori vini d'Italia	2022	92	2021
Luca Maroni – Migliori vini d'Italia	2023	93	2022
Guida Vitae AIS	2024	3 viti AIS	2022
Concorso enologico Città del Vino	2024	Medaglia d'oro	2023



NEOLITICO ROSATO SUSUMANIELLO PUGLIA IGP



Concorso	Anno	Premio	Annata vino
Concorso enologico Rosa Rosati Rosè	2022	90	2021
Concorso enologico Rosa Rosati Rosè	2024	90	2023
Luca Maroni – Migliori vini d'Italia	2022	91	2021
Luca Maroni – Migliori vini d'Italia	2023	95	2022
Guida Vitae AIS	2024	3 viti AIS	2022
The WineHunter	2024	Rosso	2023
Concorso enologico Città del Vino	2024	Medaglia d'oro	2023



NEOLITICO NERO DI TROIA PUGLIA IGP



Concorso	Anno	Premio	Annata vino
Luca Maroni – Migliori vini d'Italia	2022	92	2021
The WineHunter	2023	Rosso	2021
Premio Ambasciata del Tavoliere	2023	Gold	2021
Concorso enologico Città del Vino	2024	Medaglia d'oro	2021



NEOLITICO BIANCO PUGLIA IGP



Concorso	Anno	Premio	Annata vino
Luca Maroni – Migliori vini d'Italia	2023	94	2022
Luca Maroni – Migliori vini d'Italia	2024	95	2023



LINEA VINO TORRECLAVA by Roberto Giacobbo

TORRECLAVA PRIMITIVO PUGLIA IGP



Concorso	Anno	Premio	Annata vino
Luca Maroni – Migliori vini d'Italia	2024	95	2022
The WineHunter	2024	Rosso	2022
Menzionato su Forbes	2024	menzionato	2022



Forbes



TERRE DI MARIA

