



Tenute Cirillo

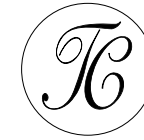
NEL CUORE DELLA MURGIA

Wine, oil and legumes



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Società agricola Cirillo srl - Contrada Parco snc - 76013 Minervino Murge (BT) - C.F. / P.IVA 07436110725



OUR STORY

Born from the passion of our family for the land and the desire to highlight the unique characteristics of this territory, Tenute Cirillo is a story of commitment, quality, and respect for nature.

With over 30 hectares of land, each crop stands as a testament to our dedication to the land and the quality of the products we bring to your table. Producing wines, legumes, and organic oil while respecting nature and valuing local varieties is our goal.

We cultivate with care and passion, striving not only to ensure high standards of quality but also to create sustainable production that preserves our lands for future generations.

ATTO PRIMO

PRIMITIVO

Obtained from the red winemaking of Primitivo grapes cultivated in the area of Minervino Murge. Softness, structure, and balance distinguish this wine with an intense ruby red color, tinged with violet hues, and aromas of red fruit.



Alcohol content

13%



Grape variety

100% Primitivo nero - IGT Puglia



Cultivation method and terroir

Guyot-trained trellis system with a North-South exposure. Calcareous soil at an altitude of 300 mt. above sea level.



Recommended pairings

Meats and main courses



Serving temperature

16-18 °C



ATTO PRIMO

PRIMITIVO ROSÉ

Produced from the white winemaking of Primitivo grapes. Light ruby-pink color. Aomas of fresh fruit, with good freshness on the palate.



Alcohol content

13%



Grape variety

100% Primitivo nero - IGT Puglia



Cultivation method and terroir

Guyot-trained trellis system with a North-South exposure. Calcareous soil at an altitude of 300 mt. above sea level.



Recommended Pairings

Appetizers, meat and fish dishes, and as an aperitif.



Serving temperature

8-10 °C



WINES

ATTO PRIMO

FALANGHINA

Produced exclusively from Falanghina grapes. Pale yellow color with golden hues. It has characteristic aromas of white flowers and citrus notes. On the palate, it shows a distinct acidity, accompanied by a good body.



Alcohol content

13%



Grape variety

100% Falanghina bianca - IGT Puglia



Cultivation method and terroir

Guyot-trained trellis system with a North-South exposure. Calcareous soil at an altitude of 300 mt. above sea level.



Recommended pairings

Appetizers and fish dishes



Serving temperature

6-8 °C



LEGUMES AND ALMONDS



Legumes are an essential part of the agricultural tradition of the Murgia region. Cultivated using sustainable practices, our lentils and chickpeas fully reflect the richness of the territory and its authentic flavors.

In addition to legumes, the company also offers almonds of its own production in 500-gram packaging.



Available formats

500-gram package

5 kg package (legumes only)

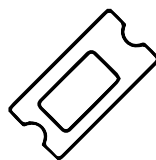
10 kg package (legumes only)

OLIVE OIL



We cultivate the most prized varieties of the Puglia olive-growing tradition: Coratina and Ogliarola barese.

Our olives are harvested manually and processed using cold extraction, ensuring the production of high-quality extra virgin olive oil.



Available by reservation only

The sale of the oil is conducted exclusively upon request, which must be made during the month of October.



Format

To be agreed upon at the time of booking.

CONTACTS



Headquarter

Contrada Cirillo snc
76013 Minervino Murge (BT)

Lat. 41.121134 Long. 16.072088



Cellphone number

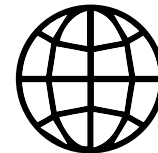
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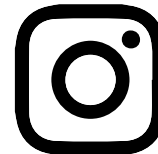
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