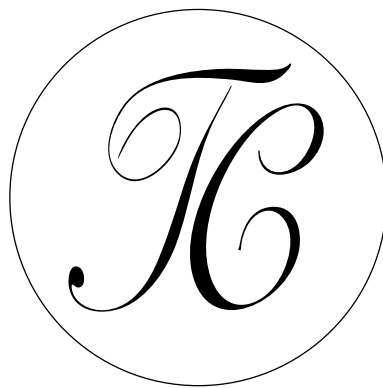




TENUTE CIRILLO
NEL CUORE DELLA MURGIA

VINI, OLIO E LEGUMI



TENUTE CIRILLO

LA NOSTRA STORIA

Dalla passione della famiglia Liuni e dal desiderio di esaltare l'identità dell'Alta Murgia nasce Tenute Cirillo.

Una storia di impegno e dedizione che si trasformano in eccellenza: vino, olio e legumi che uniscono la riscoperta delle cultivar locali a tecniche di coltivazione sostenibili e all'avanguardia.

OUR STORY

Fueled by the Liuni family's passion, Tenute Cirillo celebrates the authentic identity of Alta Murgia.

We turn commitment into quality you can taste. Our wines, olive oils, and legumes combine cherished local heritage with the latest in sustainable innovation.

PRIMITIVO

ATTO PRIMO



TENUTE CIRILLO

Vino morbido, strutturato ed equilibrato dal colore rosso rubino intenso con tonalità violacee e dai sentori di frutta rossa.

Ruby red color with violet hues. Red fruit aromas, smooth and well-balanced.



Alcohol content

13,5 %



Grape variety

100 % Primitivo n. - IGT Puglia



Terroir

Medium-textured soil, leaning towards calcareous, at 300 m a.s.l. Guyot-trained espalier system with North-South exposure



Recommended food pairings

Meat and main courses



Serving temperature

16-18 °C

NERO DI TROIA

ATTO PRIMO



TENUTE CIRILLO

Dagli eleganti riflessi violacei, si distingue per i raffinati sentori di frutta rossa, liquirizia e cioccolato.

Deep ruby red with violet hues, it reveals refined aromas of red fruit, licorice and chocolate.



Alcohol content

13,5 %



Grape variety

100 % Uva di Troia n. - IGT Puglia



Terroir

Medium-textured soil, leaning towards calcareous, at 300 m a.s.l.
Guyot-trained espalier system with North-South exposure



Recommended food pairings

Gourmet dishes and roast meats



Serving temperature

16-18 °C

ROSATO

ATTO PRIMO



TENUTE CIRILLO

Colore rosato rubino tenue. Al naso sentori di frutta fresca, in bocca buona freschezza.

Light ruby rosé with fresh fruit aromas and a pleasant and smooth freshness on the palate.



Alcohol content

13 %



Grape variety

80 % Primitivo n. - 20 % Uva di Troia n. IGT Puglia



Terroir

Medium-textured soil, leaning towards calcareous, at 300 m a.s.l.
Guyot-trained espalier system with North-South exposure



Recommended food pairings

Aperitifs, appetizers and seafood



Serving temperature

8 - 10 °C

FALANGHINA

ATTO PRIMO



TENUTE CIRILLO

Dal colore giallo paglierino, aromi di fiori bianchi e sentori agrumati. All'assaggio spiccata acidità e buon corpo.

Straw yellow color, it offers aromas of white flowers and citrus notes with a good acidity and body on the palate.



Alcohol content

13 %



Grape variety

100 % Falanghina b.



Terroir

Medium-textured soil, leaning towards calcareous, at 300 m a.s.l. Guyot-trained espalier system with North-South exposure



Abbinamenti consigliati

Seafood dishes, cheeses, and aperitifs



Serving temperature

6 - 8 °C



TENUTE CIRILLO

LEGUMES & NUTS



Available packaging

500 g package

5 kg package

10 kg package (legumes only)

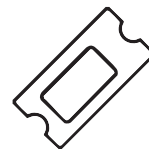


TENUTE CIRILLO

EXTRA - VIRGIN OLIVE OIL

We cultivate the finest varieties of the Apulian olive-growing tradition: Coratina and Ogliarola barese.

Our olives are hand-picked and processed using cold extraction, guaranteeing the production of a high-quality extra virgin olive oil.



Only available by reservation

Oil is sold exclusively upon request, which must be placed during the months of October or November.



Size

To be agreed upon during reservation.

CONTACTS

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