

WINE DESCRIPTION

Terrise IGP bianco Puglia

Sight: Straw yellow with green reflections

Nose: Intense nose, full fruity bouquet of banana, pineapple, grapefruit and sweet floral scents of gorse. Herbal and vegetal notes of Mediterranean herbs as thyme and sage.

Taste: Crisp, elegant, well balanced with salty mineral notes and a fine and long finish

Suggested pairings: seafood appetizers, raw seafood and fish, dairy products, fried vegetables

Serving temperature: 8° C - 10° C

Ciccitraccia IGP Primitivo Salento

Sight: Deep ruby red with garnet reflections

Nose: Intense and full fruity nose of ripe wild berries, cherries, plums, floral scents of violets and delicate spicy hints of vanilla, toasted notes of tobacco and coffee beans.

Taste: Full bodied and complex, with elegant and smooth tannins and a charming long finish

Suggested pairings: Red meats, roasted meats, game and mature cheese

Serving temperature: 16° C - 18° C



Li Janni DOP Primitivo di Manduria

Sight: Deep ruby red with garnet reflections

Nose: Intense and full fruity nose of ripe wild berries, sour cherries, cherry and plum jam, floral scents of violets and with delicate spicy hints of vanilla and sweet tobacco, juniper, star anise.

Taste: Full bodied and complex, with elegant and smooth tannins and a charming and scented long finish

Suggested pairings: Traditional tomato sauce pasta, meat sauce dishes, red meats, roasted meats, game and mature cheese

Serving temperature: 16° C - 18° C



Li Cameli DOP Primitivo di Manduria

Sight: Deep ruby red with garnet reflections

Nose: Intense and full fruity nose of ripe wild berries, sour cherries, cherry and plum jam, floral scents of violets and with delicate spicy hints of vanilla and sweet tobacco, juniper, star anise

Taste: Full bodied and complex, with elegant and smooth tannins and a charming and scented long finish

Suggested pairings: Traditional tomato sauce pasta, meat sauce dishes, red meats, roasted meats, game and mature cheese

Serving temperature: 16° C - 18° C



Li Cameli Riserva DOP Primitivo di Manduria

Sight: Deep ruby red with garnet reflections

Nose: Intense and full fruity nose of ripe wild berries, caramelized raspberry, sour cherries, cherry and plum jam, floral scents of violets and with delicate spicy hints of vanilla and toasted notes of tobacco, coffee, chocolate.

Taste: Full bodied and complex, elegant, well balanced, with smooth tannins and a charming and powerful long finish

Suggested pairings: Traditional tomato sauce pasta, meat sauce dishes, red meats, roasted meats, game and mature cheese

Serving temperature: 18° C - 20° C

ERMINIO CAMPA

S.P. 129 Torricella- Monacizzo 74020 Torricella (Ta) - Italy - Tel. +39 338 394 0636

P. IVA 02759320738 - C.F. CMPRMN73M27L049G - R.E.A. C.C.I.A.A. TA n. 167734

info@erminiocampa.it - www.erminiocampa.it

HISTORY AND PHILOSOPHY OF OUR COMPANY

Today, wine is not just a beverage to drink during our meals. Wine is a lot more. It is a set of colours, flavours and parfums which tells us the story of the vineyard where the grapes grow, of the hands that take care of them. Our winery, really starting from this simplicity, produces a wine with all the features which make it unique: the result of the "sea and sun's land".

The vineyards: for over three generations, the wise experience handed down from Grandfather Francesco and Dad Angel, our company produces grapes from vineyards owned in the heart of Salento. The company is located in the province of Taranto, in the municipality of Torricella, typical area of Primitivo di Manduria, about 3 km from the Ionian Sea, in contrada "Cameli" and "Janni", from which the name of our best wines derives. The company has a total area of approximately 25 hectares of vines, and produces only Primitivo di Manduria. The vineyards, planted mostly with "Apulian sapling", growing on average clay soils and soils of "terra rossa", enjoying the sun as well as gentle and breezy winds; those factors alone, already favor the production of top-quality grapes and shades.

In addition to the favourable terrain and climate i and my brothers Francesco and Valentino, take care personally of the cultivation of the vineyards that is executed with modern techniques, but with the utmost attention to ecological and biological balance, and with great respect for the environment and for the plants. The work in the vineyard is meticulous: after the careful pruning phase, in good time, we proceed to a thinning out of bunches and to their exposure to the Sun to have a perfect selected production. The harvest is done by hand, with attention and delicacy, and with a meticulous selection of the best grapes. The fermentation and vinification take place in stainless steel tanks at controlled temperature thermo, while the maturation is achieved in the bottle for almost six months.



ERMINIO CAMPA

S.P. 129 Torricella- Monacizzo 74020 Torricella (Ta) - Italy - Tel. +39 338 394 0636

P. IVA 02759320738 - C.F. CMPRMN73M27L049G - R.E.A. C.C.I.A.A. TA n. 167734

info@erminiocampa.it - www.erminiocampa.it