



AZIENDA AGRICOLA SCHINOSA

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This Estate history is ancient and modern at the same time. It's the history of the renovation of a settled profession implemented by people who, acting resolutely with tenacity and a touch of craziness, accepted the challenge to make up tradition and innovation, thanks to the willpower and to the farsightedness of trusting their own work. **Villa Schinosa**, sized 200 hectares, is located in the neighbours of Trani. It's a fascinating structure, that visitors perceive at the end of an oak path.



Recently vineyards have been renewed. The ancient cellar built in 1884, hallowed into the Stone of Trani, has been renovated introducing production facilities that place the farm in the forefront of winemaking industry. A similar process involved the business management improving final results. The owner, Don Ferdinando Capece Minutolo dei Duchi di San Valentino, supported by his son Corrado, runs the production, while his wife Maria holds business relations. Together they monitor and choose all the production and transformation phases, choosing and winemaking exclusively their own grapes, taking advantage of the consultancy of the wine expert Cristoforo Pastore.

Vineyards tell an innovative and passionate story, strictly tied to the production of quality wines. The assortment of wine bored from the vineyards is the evidence of the strong wine vocation of this land.

Native grapes such as Moscato Reale di Trani, Bombino Nero, Bombino Bianco and Uva di Troia take their place side by side to grape varieties with strong personalities as Fiano, Falanghina, Aglianico and Primitivo, without ignoring international ones as Chardonnay, Merlot and Syrah.

Villa Schinosa wines are surely one of the most attractive surprises of last years: the Moscato di Trani doc became important among the national wines thanks to the intuition of Ferdinando Capece Minutolo who strongly believed in the best native grape of Trani, giving again a body and life to its history going against a local belief that was going to lose it.

Villa Schinosa, in quality and quantity terms, hasn't played all of its cards yet; as the capacity of these grounds still reserves many surprises. The "Renaissance" of Italian Southern Wines sees Puglia as a main protagonist, leaving space to high quality native grapes and to extraordinary wines.



ENOLOGIST: **Cristoforo Pastore**

OWNER: **Don Ferdinando Capece Minutolodei Duchi di San Valentino**



white wines	available vintage	
"Falanghina" IGT Puglia	2009	page 2
"Fiano" IGT Puglia	2009	2
"Biancone" IGT Puglia	2009	2
"Chardonnay" IGT Puglia	2009	3
"Greco" IGT Puglia	2009	3
"Roselavi" IGT Puglia	2009	3
"Pezzo del Vado" IGT Puglia	2008	4
red wines	available vintage	
"San Valentino" IGT Puglia	2005	5
"Gorellino" IGT Puglia	2006	5
"Nero di Troia" IGT Puglia	2006	6
"Laghiglione" IGT Puglia	2007	4
"Aglianico" IGT Puglia	2006	6
dessert wines, passiti	available vintage	
"Villa Schinosa" DOC Moscato di Trani	2006	6
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Falanghina IGT Puglia Bianco



grapes **100% Falanghina**

Growing area Trani (BA) - Puglia

Extension of the vineyards: 60 Hectares raised in General Vineyards espalier way with spur cord on middle medley soil, information tendentially limestone. Of those, 3,50 Ha are Falanghina.

vinification and Must fermentation from straining the grapes at maturation controlled temperature: below 16°C.

organoleptical **Colour:** Light yellow color. **Bouquet:** at the nose the citrus is mixed with a full fruity characteristics flavour, typical of the variety. **Taste:** In the mouth it will reveal the typical fragrances of the high-class white wines...



Fiano IGT Puglia Bianco Bianco



grapes **100% Fiano**

Growing area Trani (BA) - Puglia

Extension of the vineyards: 60 Hectares raised in espalier way with spur cord on middle medley soil, tendentially limestone. Of those, 3,30 Ha are Fiano.

vinification and Must fermentation from straining the grapes at controlled maturation temperature below: 16°C.

organoleptical **Colour:** Light straw-yellow in color. **Bouquet:** At the nose strong the fruit of the vineyard characteristics variety, with exotic fruits hints. **Taste:** In the mouth it will remind of the nose sensations, full-filling with a pleasant bitterly and strong backtaste.



Biancone IGT Puglia Bianco



grapes **Bombino Bianco and Incrocio Manzoni**

Growing area Trani (BA) - Puglia.

Vineyards are at an altitude of 70 metres above sea level. Located on middle medley soil, tendentially limestone, trained in spur cord system at 4500 vines per hectare.

vinification and Harvest is carried out in the last week of September when grapes are well mature. A brief maceration of the grapes under 10°C precedes the soft pressing. The fermentation process takes place at controlled temperature of 16-17°C in glass-lined concrete vats. The wine remains in the glass-lined concrete vats and in stainless steel tanks for about 3-4 months. After the bottling it refines for 1-2 months more in bottle, before being released.

organoleptical **Colour:** straw yellow with golden reflexes in colour. **Bouquet:** fresh and intense varietal bouquet, with characteristics "Golden" apple fragrance, pear and broom flowers. **Taste:** fruity and powerful on the palate, well balanced by an acidic note. An ideal wine with seafood and poultry. Serve cool.



Tasting notes

Chardonnay IGT Puglia Bianco



grapes **100% Chardonnay**

Growing area Trani (BA) - Puglia.

General Vineyards information 60 Hectares raised in espalier way with spur cord, on middle medley soil, tendentially limestone. Of those, 2,50 Ha are Chardonnay.

vinification and maturation A short cold maceration of the berry skins together with must and marc takes place before a soft pressing and the cleaning of the must by mean of natural static clarification. The alcoholic fermentation is done with selected ferments, kept at a constant temperature that never exceeds 17°C. Fermenting and ageing takes place exclusively in glass coated concrete vats. Then it refines for at least 30 days in bottle before being introduced in the market.

organoleptical characteristics **Colour:** Straw yellow colour with golden shadows. **Bouquet:** reminds of orange flowers and fruity flavour from the fermentation. **Taste:** is slightly acidulous but well balanced, set up on freshness and fullness. To be served cold (around 10°-12° C), excellent in combination with fresh cheeses and fish dishes.



Greco IGT Puglia Bianco



grapes **100% Greco**

Growing area Trani (BA) - Puglia · Contrada Schinosa

General Vineyards information 60 Hectares raised in espalier way with spur cord on middle medley soil, tendentially limestone. Of those, 3,50 Ha are greco.

vinification and maturation Short maceration of the berry skins at about 7-8° C. After a soft pressing of the marc, the alcoholic fermentation is done with selected ferments, at a constant temperature that never exceeds 16-17° C. the wine mature for 3-4 months in tanks and further 1-2 months in bottle.

organoleptical characteristics **Colour:** Straw yellow. **Bouquet:** intense fragrance of exotic fruits and flowers. **Taste:** elegant and full-bodied.



Roselavi IGT Puglia Rosato



grapes **100% Bombino Nero**

Growing area Trani (BA) - Puglia.

General Vineyards information 60 Hectares raised in espalier way with spur cord on middle medley soil, tendentially limestone. Of those, 3,20 Ha are Bombino Nero, historical vineyard of the "Murgia" region.

vinification and maturation 24 hours of cold maceration of the berry skins of this variety with very slender colors. After a soft pressing of the marc we obtain a clear must with a pink coral color. The alcoholic fermentation is done with selected ferments, at a constant temperature that never exceeds 17° C. Fermentation takes place exclusively in glass coated concrete vats and then the wine is left to refine for 30 days in bottle before being introduced in the market.

organoleptical characteristics **Colour:** pale pink color and a fragrance that reminds the currant. **Bouquet:** marked fruit notes from the fermentation. **Taste:** is fairly acidulous but set up on freshness and suppleness.



Tasting notes

Pezzo del Vado IGT Puglia Bianco ★

grapes **Bombino Bianco / Chardonnay**

Growing area Trani (BA) - Puglia.

General Vineyards information Vineyards altitude: 70 m a.s.l.. Training system: Espalier way with cord. Harvest period: from the first week of September.

vinification and maturation Soft pressing of grapes, cleaning of must and fermentation at controlled temperature (16°-18°C). Refining: 1 to 3 months in bottle.

organoleptical characteristics **Colour:** bright straw yellow. **Bouquet:** slightly aromatic, with hints of citrus fruits flowers. **Taste:** clean, fresh with a pleasant sapidity. Serving temperature: 8°-10°C. Best with hors d'oeuvres, pasta and fish dishes.



Laghiglione IGT Puglia Rosso ★★

grapes **Primitivo / Syrah**

Growing area Trani (BA) - Puglia.

General Vineyards information Altitude: 70 m a.s.l.. Training system: spur cord. Harvest period: from the end of September to the beginning of October.

vinification and maturation Vinification is achieved through the blend of only ripe grapes, carefully selected, maceration at controlled temperature, below 25°C. Ageing in glassed cements vats. Refining: about 6 months in bottle.

organoleptical characteristics **Colour:** intense ruby red, with violet reflexes. **Bouquet:** intense and fruity, with inkling of ripe red fruits. **Taste:** persistent and harmonic. Serving temperature: 8°-10°C. Best with: roasted red meats and seasoned cheeses.



Tasting notes

2010 Awards & Reviews



ANNUARIO DEI MIGLIORI VINI ITALIANI 2010

Luca Maroni Editore

Falanghina 2008	IP 85
Chardonnay 2008	IP 84
Laghiglione 2007	IP 82
Roselavì 2008	IP 81
Nero di Troia 2006	IP 81
Fiano 2008	IP 80
Greco 2008	IP 80

Nero di Troia IGT Puglia Rosso



grapes **100% Nero di Troia**

Growing area Trani (BA) - Puglia.

General Vineyards Located on rich, clayey and basically limestone soil, trained information at spur cord, with 4500 vines per hectare.



vinification and maturation

The grapes are harvested in the last week of October. A 10-12 days maceration ensures the maximum extraction of aromatic and colour components with frequent pump-overs in open air and fermentation at constant temperature. After few months in glass-lined concrete vats, the wine matures in 35 HI Slavonia's Rovere oak barrels. Successive ageing of the wine for further 3-6 months in bottles before release.

Colour: intense ruby red, with light orange and violet nuances. **Bouquet:** intense, fresh organoleptical aromas of violets and dark berry fruits. Lightly spiced. **Taste:** full-bodied but soft on the finish characteristics with a good balance between fruit and structure. Perfect with full-flavoured dishes, red meats, roasts and seasoned cheeses.

Aglianico IGT Puglia Rosso



grapes **100% Aglianico**

Growing area Trani (BA) - Puglia.

General Vineyards Located on rich, clayey and basically limestone soil, trained information at spur cord, with 5.00 hectares.



vinification and maturation

The grapes are harvested in the last week of October. A 10-12 days maceration ensures the maximum extraction of aromatic and colour components with frequent pump-overs in open air and fermentation at constant temperature. After few months in glass-lined concrete vats, the wine matures in 35 HI Slavonia's Rovere oak barrels. Successive ageing of the wine for further 3-6 months in bottles before release.

Colour: deep ruby. **Bouquet:** intense bouquet of fruit, rich and complex. **Taste:** full-bodied organoleptical characteristics without becoming unduly aggressive on the palate.

"Villa Schinosa" DOC Moscato di Trani



grapes **Moscato Reale di Trani**

Growing area Trani (BA) - Puglia.

General Vineyards information 60 Hectares raised in espalier way with cord, rammed on middle medley soil, tententially limestone. Of those 2.50Ha are Moscato Reale di Trani.

Production 12.000 bottles since the first harvest in 2003.



vinification and maturation

The grapes are left on the plant to wilt for about a month (until mid-October) before the harvest. Then, after a 24h of cold maceration, the pure fermentation of the must begins, with a controlled temperature of about 16°C. Once the fermentation has come to a stop, the wine is filtered and stocked in the cellar waiting for the bottling that takes place around the beginning of March (as requested from the D.O.C. Disciplinary of the Moscato di Trani).

Tasting notes