

LUPO MERAVIGLIA



DUE DI DUE, PUGLIA IGT ROSSO, VINIFIED IN A PALMENTO

This wine, with a great personality and a unique and unmistakable character, originates in one of the Italian regions best suited to viticulture: Puglia.

INSPIRATION

A top quality workshop, a small Masseria where ancient winemaking techniques are reinterpreted with a modern twist. The places of origin and traditions, passed along from generation to generation.



CONSUMER SEGMENT

From "occasional sommeliers" to wine lovers. Lupo Meraviglia is for everyone, the right choice for every palate.



BRAND

The symbol of the city of Lecce, located near our Masseria, is a wolf under a holly oak. Due di Due refers to 2 indigenous varieties harvested and vinified together using an ancient technique: vinification in the "Palmento" (millstone).



DESIGN

Details make all the difference! A rich and sophisticated design with a distinctive style.



WINE STYLE

Great personality that combines the qualities of structure and concentration with great pleasantness and drinkability.



APULIA REGION

The climate is warm and temperate, with abundant rainfall throughout the year. In summer, the African winds cause a rapid and marked rise in temperatures with significant temperature fluctuations.



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Red grapes



Clay,
calcareous



18/20 °C



Apulia



14% vol
750 ml

ANTICHI
PALMENTI



Deep red with garnet hues on
the rim



The nose reveals aromas of
red fruit and jam that blend
with sweet and spicy notes



Great structure and
concentration are perfectly
integrated with soft and round
tannins. The finish is pleasantly
long and velvety



Pairs perfectly with first
courses, red and grilled meats

VINIFICATION:

The vinification method involves the use of Palmenti during the fermentation phase. The artifacts were traditionally made of stone and, thanks to their characteristic shape (low, wide and completely open), allow optimal contact between skins and juice. Compared to conventional fermenters, the larger must-air contact surface leads to increased concentration of dissolved oxygen and promote heat dissipation during this crucial phase of winemaking. To produce this wine, we vinified the grapes in modern Palmenti, built according to the shape and the features of the original models, but made of stainless steel. The complete extraction of the skin compounds and the greater concentration of dissolved oxygen in the wine results in softer, longer lasting tannins. The wine thus obtained is aged for 3 to 6 months; malolactic fermentation is completed fully.