

GIANCARLO CECI

Property Name:	Giancarlo Ceci	Region:	Puglia	Total size:	240 ha owned + 750 managed
Established:	From 8 generations	Province:	Bari (50 km)	Vineyards	70 hectares (175 acres)
Township:	Andria	Wine area:	Castel del Monte	Years planted:	2000 & 2004
Owner's name:	Giancarlo Ceci	Oenologist:	Lorenzo Landi	Climate:	Mediterranean - 15 km from sea
Total Production:	Now 25,000 cases	Agronomist:	Tommaso Sgaranella	Soil:	Calcareous over rock strata
Projected production:	65,000 cs at full capacity	Gen. Manager	Giancarlo Ceci	Yield per vine:	From 1.5 to 3.0 kilos
Elevation:	Plateau at 250 m asl	Cellar Capacity:	9,000 hl	Density:	4300-5000 vines per hectare
Organic agriculture:	from 1988	Wood:	140 barriques of 60 gallons	Training:	Spur cordon & guyot
First Traded:	wines from June 2005	Organic Grapes	Certified Organic by ICEA	Harvesting:	Manual & mechanic

EXTRA VIRGIN OLIVE OIL

The *Coratina*, *Leccino*, and *Frantoio* olives cultivated in the estate's olive groves are hand-harvested with the assistance of machines which shake the trunk of the trees; picking begins in late October and goes forward until the harvest is completed.

The olives are milled in the estate's own olive mill within 24 hours of picking, and the milling is carried out with an integral, continuous-cycle system which reduces to a minimum the risks of oxidation and preserves all of the most significant components and characteristics of the oil (polyphenols, vitamins, antioxidants). Before being stocked, the oil is analysed and filtered in order to eliminate any traces of humidity (the presence of micro-particles of water, which favor oxidation, is the largest single factor in the deterioration of olive oil) and insure a perfect conservation over time. The olive oil itself is pleausurably fruity with interesting notes of herbs, and is ideal for flavourful dishes such as grilled meat, raw vegetables, salads of field lettuce, radicchio, and toasted garlic bread.

WINES	CLASSIFICATION - FERMENTATION & AGING	GRAPES	AVG. PROD.
<p>--Castel del Monte – DOC - Rosso Min.13% alc/vol Shallow, well drained limestone soils with a high percentage of stones are a basic factor in giving a true territorial character to this wine</p>	<p>Rosso Castel del Monte - DOC - Rosso After soft crushing and destemming of the grapes, the fermentation takes place in stainless-steel vats at control temperature of 25-26° C managed with pumping over and "delestage." The maceration on the skins last 15-18 days. The wine is refined and stabilized in stainless steel tanks with periodic rackings followed, after bottling, by several months in bottle for refinement.</p>	<p>60% Uva di Troia, 20% Montepulciano, 20% Aglianico</p> <p>The harvest takes place during the first 10 days of October.</p>	<p>200,000 btls. It looks that the name Troia derives from the Troia town on the Turkey coast of the Aegean see and brought to Apulia by the Greeks.</p>
<p>--"Parco Marano" -Min.13.5% alc/vol.</p> <p>A wine of important personality and structure is produced from Uva di Troia grapes, selected with the maximum care in vineyards located on the shallow, calcium-rich soils of the estate.</p>	<p>Castel del Monte - DOC - Nero di Troia The grapes, rapidly transported to the cellars after harvesting, are destemmed, pressed, and fermented at a temperature of 77-83° Fahrenheit (25-28° centigrade) with frequent pumping over of the cup and emptying and refilling of the tanks ("delestage"); the maceration on the skins lasts up to 24 days and is calculated on the basis of concentration and richness of the grapes. After the malolactic fermentation, the wine is aged for at least fourteen months in small oak barrels, regularly racked to insure clean and fragrant aromas and flavors. The wood aging is followed by short periods of aging in stainless steel tanks and, after bottling, in bottle.</p>	<p>100% Uva di Troia</p> <p>The vineyards themselves, planted to a density of 4500-5000 vines per hectare (1800-2000 vines per acre), are cultivated with a modern cordon training system.</p>	<p>26,000 btls.</p> <p>Serve at a temperature of 18°centigrade (65° Fahrenheit) in crystal stemware for red wines of major structure and richness.</p>
<p>--Castel del Monte DOC - Bianco Min.12.5% alc/vol</p>	<p>Castel del Monte - DOC - Bianco The must is fermented at low temperatures – 59-65° Fahrenheit (15 – 18 ° centigrade) - and, after two rackings, the wine is aged in stainless steel tanks and its lees frequently stirred. The aging period continues for four to six months in order to guarantee the stability of its straw-yellow color typical of Bombino Bianco, and its classic aromas.</p>	<p>75%Bombino Bianco 25% Chardonnay Bombino Bianco, a native variety of northern Puglia.</p>	<p>4,000 btls. Serve at a temperature of 50-54° Fahrenheit [10-12° Centigrade].</p>
<p>--"Pozzo Sorgente" Min.13% alc/vol</p>	<p>Chardonnay – Puglia IGT The grapes, harvested into small packing cases, are given a soft pressing as soon as possible after picking. The initial fermentation, which takes place at a temperature of 59° Fahrenheit (15° centigrade), takes place in stainless steel tanks and finishes in French oak barrels. The lees continue to be stirred for a period of seven months after the fermentation, "bâtonnage". A wine of real character and persistence, it begins to express its complex aromas after a further period of seven months aging in bottle.</p>	<p>100% Chardonnay</p> <p>These grapes are grown in the estate's Pozzo Sorgente vineyard, trained both on overhead wires and to a classic cordon pruning system</p>	<p>10,000 btls. Serve at a temperature of 54-56° Fahrenheit (12-13°centigrade) in crystal stemware for important white wines.</p>
<p>--Chardonnay Puglia IGT Min.12.5% alc/vol</p>	<p>Chardonnay - Puglia IGT After soft crushing, the fermentation takes place at low temperature 10-15°C. The wine is left to mature on the lees for about 4-6 months with frequent "bâtonnage" on lees. No malolactic fermentation.</p>	<p>100% Chardonnay</p>	<p>18,000 btls.</p>
<p>--Castel del Monte - DOC - Rosato Min.12.5% alc/vol</p>	<p>Castel del Monte - DOC - Rosato The Bombino Nero grapes used for this wine, as soon as they have been harvested and brought to the cellars, are immediately cooled and given a soft pressing in order to extract only the precursors of aromas and a true rosé color. The fermentation in stainless steel tanks at temperatures of 50-54° Fahreneheit (12 – 15° centigrade) and the four to six month period of aging in stainless steel give the fruity and floral aromas which are typical of a rosé wine made from 100% Bombino Nero.</p>	<p>100 % Bombino Nero</p>	<p>7,000 btls. Serve at a temperature of 54-58° Fahrenheit (12-14°centigrade) in crystal stemware for rosé wines of real freshness and complexity</p>

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