

APULIA
HILLS
Artisanal food & wine
from northern Apulia-Italy

Catalog of Wines



September 22 – 28, 2008

Contents

| | |
|----------------------------|----|
| About us..... | 3 |
| Program | 5 |
| About wines..... | 7 |
| Le Terre del Catapano..... | 8 |
| Contact Us | 12 |

September 22 – 28, 2008

About us

APULIA HILLS: ARTISANAL FOOD & WINE FROM NORTHERN APULIA DISCOVER THE FINEST ORGANIC FOOD & WINE FROM SUB-APPENNINO DAUNO IN THE HEEL OF ITALY

New York City

September 22-28, 2008

P.O.R. (Regional Operative Project) of Apulia launches “Apulia Hills”, a series of events to showcase the superior quality of extra-virgin olive oils, sweets, grains, and wines from the Sub-Appennino Dauno area in the hills of northern Apulia, Italy.

Sub-Appennino Dauno products are truly exceptional thanks to the quality of the land, climate and local tradition that cannot be reproduced elsewhere in the world. Today, the long agricultural tradition continues, remaining the most important manufacturing sector for the region. Everything is still produced with love and passion by local artisans who share the mission to preserve tradition and high quality standards.

From September 22nd to 28th, 2008 a delegation of representatives and producers from Apulia will come to the United States to meet guests and buyers and build connections Stateside. “Apulia Hills” will offer the opportunity to taste and learn more about the best of Sub-Appennino Dauno products.

Olive oil and wine have always been the most important products for the Apulia region. From a 2007 survey, Apulia produces 29% of Italian oil positioning itself second among other Italian regions for olive oil production.

September 22 – 28, 2008

Of the native crops of olive oil, notable to mention are Coratina and Ogliarola, boasting D.O.P. recognition (Designation of Protected Origin) to the Dauno region's extra virgin olive oil.

Apulia is the first Italian wine region with 18% of the national total. The most distinctive wine varietal, unique to this northern hillside region, is the D.O.C. Uva di Troia, creating the internationally recognized D.O.C. wine for which this area is renowned. Tradition has it that this grape owes its name to the epic city of Troy from where it was imported, thanks to the Greeks that landed in Puglia over two thousand years ago.

Many of the grain producers breed animals as well as cultivate the land. In many cases, livestock is an additional source of income from farming and is, in particular, the base of the production chain for typical local products. Favorite products include several varieties of fresh cheese such as caciocavallo, scamorza, mozzarella, and ricotta, still handmade using organic local milk.

Durum wheat has long been a specialty of the region, and now organic production is taking over in the area: 2,825 hectares of the cultivated area in Apulia is used for organic farming. Local durum wheat, combined with oil, is used for the production of specific kinds of breads and the famous taralli (flavored and delicious bread rings, a masterpiece in the Apulia culinary tradition).

We hope to welcome you in our land and to captivate your senses with our artisanal flavors.

September 22 – 28, 2008

Program

Tuesday, September 23rd

10 am - 5 pm

Meetings Business2Business

MEET LOCAL PRODUCERS AND TASTE APULIA'S SPECIALTIES

Banca Monte dei Paschi Space

55 East 59th Street - 9th Fl. (bet. Madison And Park Avenue)

New York, NY, 10022



Thursday, September 25th

10 am - 2 pm

Meetings Business2Business

MEET LOCAL PRODUCERS AND TASTE APULIA'S SPECIALITIES

September 22 – 28, 2008

The International Culinary Center
462 Broadway (Bet. Broome and Grand St.)
New York, NY, 10013 - 2618



Friday, September 26th

"Apulia Hills" GALA DINNER

**Producers will also be available for private meetings
Please contact us to make an appointment**

September 22 – 28, 2008

About wines

The Dauno Subappennine's wine growing sector is characterized by the presence of numerous centers of production of the raw material, spread over the 29 municipalities that make it up.

The majority of the Dauno Subappennine's vineyards produce wine grapes, while the percentage of the land dedicated to the cultivation of eating grapes is low, in stark contrast with the superiority held by Puglia. The main characteristic of the territory's grapes is that they make very strong, full-bodied wines with an intense color and a high alcoholic content. For this reason, the majority of the grapes produced in the Dauno Subappennine are used to enhance wines from other parts of Italy that have a very low alcoholic content. However, in recent years Dauno producers have started to develop local wine growing in the aim of rediscovering native vines and, by modernizing the technology of the cellars and the bottling sections, producing distinctive wines that are typical of the area from which they come. The rediscovery of native wines, along with the choice to make single grape wine with the varieties of grapes produced, has led to a progressive rise in quality of Dauno wine, which is well thought of at a national and international level.

September 22 – 28, 2008

Le Terre del Catapano


<http://www.letterredelcatapano.it>



SPQT srl was born in 2000 with the aim to recover the old native vines, called Uva di Troia, and to promote products and culture of Subappenino Dauno. Many years ago the producer started organic and biodynamic production and the first vinification came after much experimentation. In fact the first wine bottle is from 2004.




September 22 – 28, 2008

| | | |
|--|---------------------|--|
| <p style="text-align: center; color: gold; font-size: 24px; font-weight: bold;">DIVINO DI TROIA</p>  | Description | Red wine IGT ml 750, 13 percent alcohol, 2006 |
| | Name | DIVINO DI TROIA IGT 2006 |
| | Red grapes | Uva di Troia 100 % |
| | Bottle size | 750 ml |
| | Alcohol | 13,5 % |
| | Harvest | mid October |
| | Vinification | Classic fermentation without yeasts – controlled temperature |
| | Ageing | minimum 12 months in barrique and 3- 8 months in bottle |
| | Color | Intense ruby red |
| | Bouquet | Hints of vanilla |
| | Flavour | Full-bodied, balanced tannic, scientifically long |
| | Food pairing | Red meat, cheese, game |
| Serving temperature | 18-20° C | |
| Years | 2004 – 2005 – 2006 | |

September 22 – 28, 2008

| | | |
|--|---------------------|--|
|  <p>DIVINO DI TROIA RISERVA 2004</p> | Description | Red wine IGT ml 750, 13 percent alcohol |
| | Name | DIVINO DI TROIA IGT RESERVE 2004 |
| | Vine | Uva di Troia 100 % |
| | Red grapes | Uva di Troia 100 % |
| | Format | 750 ml |
| | Alcohol | 13,5 % |
| | Harvest | mid October |
| | Vinification | Classic fermentation without yeasts – controlled temperature |
| | Ageing | Minimum 24 months in barrique and 3- 8 months in bottle |
| | Color | Intense ruby red |
| | Bouquet | Hhints of vanilla |
| | Flavour | Full-bodied, balanced tannic, scientifically long |
| | Food Pairing | Red meat, cheese, game |
| Serving temperature | 18-20° C | |
| Years | 2004 | |

September 22 – 28, 2008

| | | |
|--|----------------------------|--|
|  | Description | White wine IGT ml 750, 13 percent alcohol, 2006 |
| | Name | VORIJÈTT IGT |
| | White grapes | Chardonnay 45%, Trebbiano Toscano 35%, Malvasia 10%, Moscato 10% |
| | Bottle size | 750 ml |
| | Alcohol | 13 % |
| | Harvest | End of August |
| | Vinification | Steel without sulphur dioxide – controlled temperature |
| | Colour | Straw yellow |
| | Bouquet | Floral |
| | Flavour | Soft, herbaceous, harmonious |
| | Food pairing | Fish |
| | Serving temperature | 18-20° C |
| | Years | 2004 - 2005 – 2006 |

September 22 – 28, 2008

For more information, please contact:

Apulia Hills

c/o Mantica Ventures Inc.

419 Lafayette Street, 2nd floor

New York, NY, 10003

Tel. +1-646-723-4525

Email: giovanni@manticaventures.com

Email: marianna@manticaventures.com

" marianna@manticaventures.com

September 22 – 28, 2008

}