

The Butcher's Pour

April 2024

Giustini Wines

Giustini Wines is led by Giuseppe Papadopoli together with his sons Salvatore and Federico. Giuseppe is the hearth of the company and applies the experience of four generations to grow grapes of the highest quality in his vineyards; Salvatore is a young and passionate enologist with the desire to experiment and extract the best juice from his father's work. Federico, on the other hand, is the cellar master: his eyes and arms guaranteeing all daily operations. For more information about Giustini Wines, please [click here](#).

Illuminati Flaro 2022

From every point, in every season, rays full of light caress the berries of our precious plants and accompany them until they are completely ripe. The grapes are destemmed and pressed. The fermentation takes place at a controlled temperature of 14-16°C, and the wine is then aged in stainless steel for a minimum of three months. Light straw yellow with greenish reflections, crystal clear appearance and fresh fruity notes. Serve with seafood dishes.

Avoglia Fiano 2022

Fiano boasts a long tradition in Puglia. In this version it is characterized by floral aromas, freshness and an extreme ease of drink. Soft press without any maceration. Fermentation with controlled temperature at 16- 18°C, refining in stainless steel tanks. Serve with cold starters, easy plates and fish based dishes.

Avoglia Susumaniello 2022

On the nose, flowers, raspberry, and a touch of fresh jam. Soft tannins, violet laced fruit, a lovely ripe, purity – this is Puglia's Beaujolais, it is delicious chilled. Ruby red color with violet hues. Fragrant notes of red berried fruit, cherry, raspberry, currant. Fruity and velvety taste. Serve with pork, poultry, pasta dishes, or a delicious mushroom risotto.

Avoglia Primitivo 2022

Ruby red with violet reflections, intense and balanced. The grapes are de-stemmed and macerated for about 6-8 days. The fermentation takes place in thermo controlled stainless steel tanks at a temperature of 22-24 °C. Red and black berries, floral notes of violet on the nose. Serve with first dishes with red sauces, mature cheeses, salami or other cold meats.