



*Podere
don Cataldo*



AZIENDA AGRICOLA ROCCA S.S.
LEVERANO - LECCE



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Our Roots

Podere Don Cataldo's history is inextricably linked with **Rocca family's** history, just as vines hang on to their shoulders, sinking its deep roots in Apulia, in the heart of Salento area, just few kilometers from the Ionic coast.

In 1998 Ernesto Rocca, 3rd generation of the family, driven by the love for this land and for the art of viticulture, bought a land property in Leverano village, Lecce province. This 100 hectares estate consists of two specular lands: Vignali Grandi and Podere Don Cataldo. From this one it comes the name of the whole premium wine collection.

The passion for winemaking art passed down through the fifth generation: today Ernesto's sons and nephews with commitment and dedication drive the company towards new achievements.



SALENTO

MAR ADRIATICO

BRINDISI

TARANTO

LECCE


LEVERANO

MAR IONIO

GALLIPOLI





TERROIR

Under the warm sun and the sea breezes from the Ionic coast,
healthy and strong vines grow vigorously.

Here the soil is mainly medium textured, clayey-calcareous and
in some parts even tufaceous.

The suitable mediterranean climate with mild winters and hot
windy dry summers, allow Podere Don Cataldo's grapes to ripen
constantly properly.



VINES

Greatest expression of this fertile and generous land are the main autochthonous red varieties of Apulia region here grown: Negroamaro, Primitivo, Nero di Troia and Susumaniello. The international and well known Merlot and Syrah are the setting for white grape varieties such as Chardonnay and Vermentino. Mitigating sea influence, deep passion in managing the fields together with meticulous grapes selection, lead to constant production with excellent quality level.





THE MASSERIA

The suggestive Masseria rises in the middle of vineyards and secular olive trees, enhancing Rocca family property.

Renovated in compliance with the typical architectural features of Salento's rural tradition, it shows sumptuous star and barrel vaults with skilful use of "pietra leccese", the authentic local white stone from Lecce.

An enchanting place which becomes perfect synthesis of the most valuable southern Italy values: conviviality, tradition and hospitality.



OUR WINE CELLAR





OUR CELLAR

Vinification

In full respect of the local architectural tradition, our cellar is equipped with the most advanced winemaking technologies including:

A heat exchanger for precise temperature management of incoming grapes.

Two soft presses with central membrane.

Vertical cylindrical fermenters with mechanized discharge.

Stainless steel tanks with temperature control.



OUR CELLAR Aging

For the refinement of our finest wines we use French oak barrels (75 hl), traditional *barriques* (225lt) and *tonneaux* (500lt), which are alternated beneath the characteristic star-shaped vaults of our barrel room.

In the underground cellar there are also iconic concrete tanks (300 / 600 hl); a material of renewed and contemporary interest.





OUR WINES

NEGROAMARO

VINIFIED IN WHITE PUGLIA IGT

FRESH & CRYSTAL CLEAR

Grape variety: Negroamaro from a whitevinification process

Production area: Salento - Apulia

Soil: clay-loam, medium limestone

Alcohol: 13% vol.

Harvest: Mid August, beginning of September

Aging: stainless steel tanks

Tasting notes: produced from the indigenous Negroamaro red grape variety - this innovative wine it is vinified in white. It has a crystal clear colour and it spreads a mild scent of fresh white flowers, with intriguing citrus reminiscences. On the palate refreshing fruity notes give immediately a distinctive crisp sensation.

Food pairing: it pairs well with aperitif, white fish and meat. Ideal with soups, delicate pasta and green mixed salads.

Service Temperature: 8 C°

Aging potential: 2 years after the vintage



VERMENTINO

SALENTO IGT

DELICATE & FRAGRANT

Grape variety: Vermentino

Production area: Salento - Apulia

Soil: clay-loam, medium limestone

Alcohol: 12,5% vol.

Harvest: end of August

Aging: stainless steel tanks

Tasting notes: this pale yellow color wine has a brilliant green highlights. It releases a delicate scent of fresh white flowers, notes of pear and intense tropical fruits aromas with sage reminiscences. Elegant and pleasant to the palate, this wine stands out for its persistence and its delicate mineral finish.

Food pairing: it pairs well with aperitif, white fish and meat. Ideal with soups, delicate pasta and green mixed salads.

Service Temperature: 8-10 C°

Aging potential: 3 years after the vintage



CHIANCA PARA

CHARDONNAY SALENTO
BARREL FERMENTED & BARREL AGED

The soil selected for the production of this wine lies on a layer of tufaceous rock, hence the name “Chianca Para” - which, in local dialect, refers to the limestone slabs carved from the tuff rocks typical of Salento and of its architectural tradition.



CHARDONNAY CHIANCA PARA

BARREL FERMENTED & BARREL AGED

SALENTO IGT

DENSE & CREAMY

Grape variety: 100% Chardonnay

Production area: Salento - Apulia

Soil: clay-loam, medium limestone

Alcohol: 14% vol.

Harvest: August

Method of Production: ripe Chardonnay grapes are picked slightly dried on the vine. Fermentation takes place in French oak barrels. The wine is then aged in oak casks with continuous contact with the noble lees, through frequent use of the batonnage technique

Tasting notes: golden straw color, this barrel fermented and barrel aged Chardonnay opens with lingering sweet spice aromas and hints of chamomile, acacia flowers, banana and apple. The rich palate is dense and harmonious with intriguing buttery notes and hints of pear and vanilla. A full bodied, warm and complex white wine with a vibrant acidity.

Food pairing: best enjoyed with fresh seafood, smoked fish, lemon garlic scallops. Also ideal with creamy mushroom risotto, roasted chicken, and aged Parmigiano Reggiano.

Service Temperature: 10 C°

Aging potential: 5-8 years after the vintage



NEGROAMARO ROSATO

SALENTO IGT

FRUITY & TASTY

Grape variety: Negroamaro

Production area: Salento – Apulia

Alcohol: 13% vol.

Soil: clay-loam, medium limestone

Harvest: beginning of September

Aging: stainless steel tanks

Tasting notes: this wine has a lively coral pink color. The scent is intense and fruity filled with notes of raspberry, currant and strawberry hints, which are followed by a soft and delicate taste. Delicious, refreshing and very persistent to the palate.

Food pairing: pairs well with seafood, tuna carpaccio and sushi. Ideal as aperitif, with fresh cheeses, grilled vegetables and delicate first dishes of Mediterranean cuisine.

Service Temperature: 8-10 C°

Aging potential: 2 years after the vintage



PRIMITIVO ROSATO

SALENTO IGT

VIBRANT & LINGERING

Grape Variety: Primitivo

Production area: Salento - Apulia

Alcohol: 13 % vol.

Soil: clay-loam, medium limestone

Harvest: end of August

Aging: stainless steel tanks

Tasting notes: this wine has a deep cherry pink color. It reveals red fruits aromas with grapefruit and pomegranate reminiscences and delicate floral hints. Sweet spices notes of vanilla and cloves enrich its aromatic profile. A deep lingering rose' flavour filling and cleaning the mouth.

Food pairing: a gastronomic wine, ideal with the savoury first dishes of the local cuisine, grilled swordfish and cod.

Service Temperature: 8°-10°

Aging potential: 2 years after the vintage.



NEGROAMARO

SALENTO IGT

ELEGANT & SILKY

Grape variety: Negroamaro

Production area: Salento - Apulia

Soil: clay-loam, medium limestone

Alcohol: 14% vol.

Harvest: September

Aging: big Slavonian oak barrels and stainless steel tanks.

Tasting notes: this wine has a deep red color with purple hues. It releases a fragrant scent of ripe red fruits with notes of vanilla, toasted tobacco and hints of spice.

Harmonic and silky to the palate, it reveals a charming aromatic complexity enhanced by velvety tannins and a typical aftertaste of Mediterranean herbs.

Food pairing: it pairs well with rare red meat and bbq. Ideal with first courses rich in sauces and aged cheeses, even spicy ones.

Service Temperature: 18 C°

Aging potential: 5 years after the vintage



PRIMITIVO

SALENTO IGT

AUTENTIC & CHARMING

Grape variety: Primitivo

Production area: Salento - Apulia

Soil: clay-loam, medium limestone

Alcohol: 14% vol.

Harvest: end of August – beginning of September

Aging: big Slavonian oak barrels and stainless steel tanks.

Tasting notes: this Primitivo has an intense ruby red color with bright purple highlights. It exudes a complex bouquet with notes of plums and cherry in alcohol, finishing with dried fruits and fig jam hints. It reveals typical delicious aromas of licorice, cloves and dark chocolate reminiscences. A full bodied wine with an authentic and charming taste gently filling the mouth.

Food pairing: it pairs well with tasty and spicy red meat, roast, pork and aged cheeses. Delicious with a mushroom risotto or even alone, paired with dark chocolate.

Service Temperature: 18 C°

Aging potential: 5 years after the vintage



NERO DI TROIA

PUGLIA IGT

INTRIGUING & VIGOROUS

Grape variety: Nero di Troia

Production area: Apulia

Soil: clay-loam, medium limestone

Alcohol: 14% vol.

Harvest: end of September

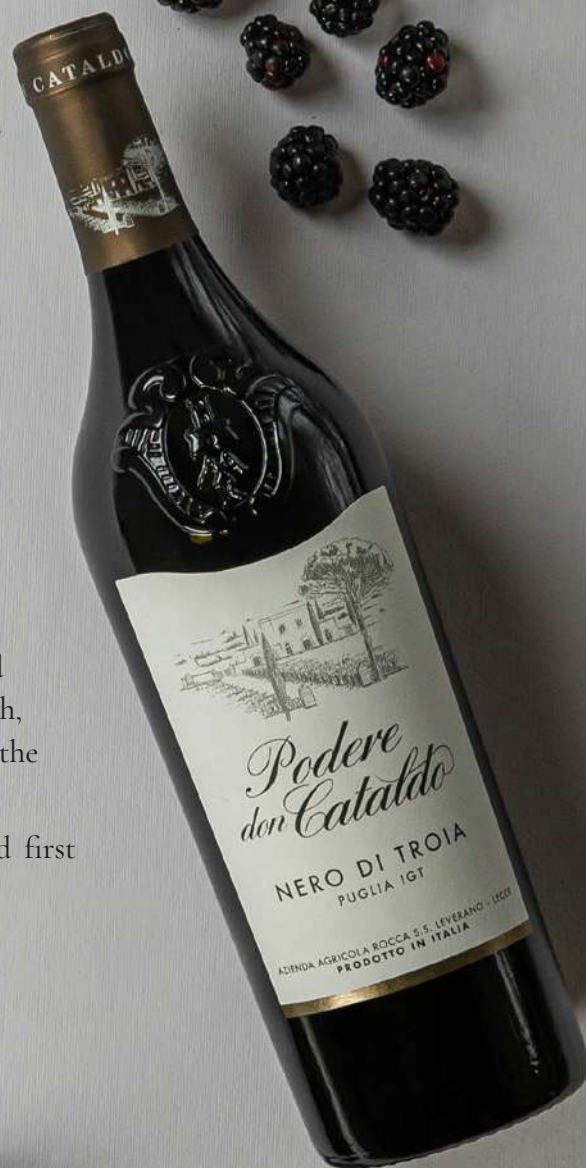
Aging: big Slavonian oak barrels and stainless steel tanks

Tasting notes: this wine has a typical deep ruby red color, almost impenetrable. The charming scent of ripe blackberries and raspberries introduces an intriguing and complex taste filled with delicious notes of underbrush, leather and sweet spices. A fascinating wine, lingering on the palate.

Food pairing: ideal with game, stew, roasted vegetables and first dishes rich in sauce from Apulia tradition.

Service Temperature: 18 C°

Aging potential: 5 years after the vintage



SUSUMANIELLO

SALENTO IGT

RICH & INTENSE

Grape variety: Susumaniello

Production area: Salento - Apulia

Soil: clay-loam, medium limestone

Alcohol: 15% vol.

Harvest: September

Aging: French oak barrels and stainless steel tanks.

Tasting notes: this wine has a brilliant violet red color.

The bouquet is lively intense filled with notes of juicy plum and ripe dark fruits aromas, finishing with heady oaky scent. It reveals a delicious vinous taste, typical of this emerging autochthonous grape variety. Rich and intense to the palate, this wine shows Apulia terroir at its best with its warm and mellow taste.

Food pairing: it pairs well with first dishes rich in sauces, half-seasoned cheeses and charcuterie. This generous wine goes well also with pork and wild fowl.

Service Temperature: 18 C°

Aging potential: 5 years after the vintage



APPASSIMENTO PRIMITIVO ALEATICO

SALENTO IGT PASSITO

AROMATIC & SUMPTUOUS

Grape Variety: Primitivo & Aleatico

Production Area: Salento - Apulia

Soil: clay-loam, medium limestone

Alcohol: 15% vol.

Harvest: August - September

Aging: stainless steel tanks and big barrels

Tasting notes: this wine shows an intense garnet red color with purple highlights. This late harvest wine releases an extraordinarily rich aromatic bouquet, with hints of dried roses, ripe cherry, plum and currant, accompanied by intriguing notes of sweet spices and dark chocolate. Medium tannins, velvety and very harmonious on the palate.

Food pairing: it pairs with game, aged cheeses and dried fruit dessert

Service Temperature: 16- 18°

Aging potential: 5 years after the vintage



CHARDONNAY SPUMANTE BRUT

FRAGRANT & BRIGHT

Grape variety: Chardonnay

Production area: Salento - Apulia

Soil: clay-loam, medium limestone

Alcohol: 12% vol.

Harvest: mid-August

Aging: alcoholic fermentation at controlled temperature in stainless steel vats.

Tasting notes: golden yellow color with brilliant highlights, this wine releases a fine and persistent perlage. Intense aromas of white flowers, exotic fruits, and riper citrus emerge on the nose. On the palate, an enveloping texture with good acidity provide the perfect balance of roundness and freshness. An elegant finish with delicate notes of honey and dry pastry.

Food Pairing: ideal for freshening up any happy hour. Perfect with all appetizers and pairs well with raw and fried seafood, as well as fish-based main courses

Service Temperature: 6-8 C°

Aging potential: 3 years after the vintage



OLIO EXTRAVERGINE D'OLIVA

Podere Don Cataldo olive oil is made from olives carefully cultivated in the Apulia Region, a land blessed by the Mediterranean sea influence and kissed by the southern Italian sun. This superior extra virgin olive oil evokes traditions that date back to thousand years as it is shown from the majestic centuries-old olive trees and the suggestive hypogeic mills unique in our region. It is obtained directly from olives and only by mechanical processes

Tasting notes: bright green-yellow color with golden reflections; on the nose, it reveals an intense and harmonious scent with elegant fruity notes, vegetal reminiscences of freshly mown grass, and hints of fresh almond. It has a pleasant bitter aftertaste with delicate spicy notes.

Food pairing: ideal for consumption without cooking, to enhance the flavor of raw seafood, meat carpaccio, fresh fish, and salads.

Excellent addition to all the local fresh cheeses.

Best before two years from the olive picking





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