



# TAGARO

*know  
history  
wines*

**WINE CATALOGUE**

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*riqueness and traditions  
of Salento*



There is a timeless charm in the winemaking tradition of Salento, a land where the sun kisses the vines and the sea breeze whispers secrets to the grapes. In these sun-kissed fields, where the land is rich in history and passion, Masseria Tagaro creates its wines with a nod to the soul of Salento. Each bottle is a tribute to the wild beauty of the landscape, the warmth of its people and the vibrant flavors that dance on the palate like a tarantella under the moonlit sky. With every sip, you can savor the essence of Salento, where tradition meets innovation and where the spirit of the land is bottled for all to savor.

TAGARO

*a story that has been handed  
down for three generations*

A large, old key opens the ancient wooden door of the old millstone, the heart of what was the cradle of Masseria Tagaro.

A Trullo in which grapes and lives have followed one another, intertwined by man's passions and hard work: the old press is still here, just as tools and old glass demijohns are still here. Everything has the scent of history, of the deepest tradition: every year the conquest of an always good wine, which improves from year to year. Now Masseria Tagaro is a structure with cutting-edge technologies, the same technologies that help maintain quality while respecting the tradition of three generations of winemakers.

It is from this story that wine is born Masseria Tagaro, a wine that contains the highest scents of this unique land.





There is a timeless uniqueness in the art of wine-making as it used to be. Here, in our generous lands, faces marked by work among the vineyards tell ancient tales, stories of toil and bountiful harvests. Every furrow on their faces is a chapter of a saga that speaks of love for the land and dedication to the vine. In these regions, there is only one way to conceive wine: with respect for tradition and passion for winemaking. It's the same spirit that Masseria Tagaro instills in its wines, celebrating the life and work of these extraordinary people. The names of its wines pay homage to the small villages that embrace the vineyards and the mighty fragno trees, symbols of a deep bond with the land. It's an affinity rooted in the ancient denominations of this territory, an unbreakable bond that Masseria Tagaro cherishes in every drop of its precious nectars.

# TAGARO

We present the "Pinataro" line, which offers the most renowned and prized Apulian wines. Pinataro brings together the rich heritage and flavors of this iconic Italian region, offering a collection of wines that have earned international acclaim.

From the bold and robust Primitivo to the elegant and complex Negroamaro, Pinataro wines embody the essence of the Apulian wine experience. Each bottle reflects the centuries of traditions of this land, where sunny vineyards and coastal sea breezes conspire to create exceptional wines.

Indulge in the authentic taste of Puglia with Pinataro, where every sip is a journey through history, culture and hard work in this Region.

*Experience the charm  
of Puglia  
in every glass*



# THE CLASSICS



# TAGARO



**CINQUENOCI**

**Primitivo**

Puglia

Indicazione Geografica Protetta



**SEICASELLE**

**Negroamaro**

Salice Salentino

Denominazione

Origine Controllata



**MUSOROSSO**

**Primitivo di Manduria**

Denominazione

Origine Controllata



**MANCINELLO**

**Nero di Troia**

Puglia

Indicazione Geografica

Protetta



**VERDAZZO**

**Vermentino**

Indicazione Geografica

Protetta

# TAGARO

CINQUENOCI  
Primitivo



**Production Area:**  
Puglia



**Per hectare production:**  
Kg 9000 – 12000kg



**Colour:**  
Intense red  
with violet reflections



**Land:**  
Calcareous  
and red land



**Vinification:**  
Destemming of grapes and first  
maceration without fermentation  
at 4°-5° C for 48 hours. Then,  
insemination of yeasts and  
fermentation with maceration  
until the end of the fermentation  
itself for soft pressing, malo-lactic  
fermentation.



**Fragrance/taste:**  
Intense and persistent, very  
strong note of plum jam with  
blackcurrant scents, well  
balanced



**Grape variety:**  
Primitivo



**Alcohol Content:**  
15% Vol.



**Age of vineyards:**  
30 years



**Ageing:**  
6 months in wood  
and 3 months in bottle



**Wine pairing:**  
Convivial wine, perfect with  
red meat and second courses  
with red meat



**Cultivati oni system:**  
Espalier with dry pruning  
(method alberello)



# TAGARO

SEI CASELLE  
Negramaro



**Production Area:**  
Salento



**Per hectare production:**  
Kg 9000 – 12000kg



**Colour:**  
Red with ruby reflections



**Land:**  
Clay-calcareous



**Vinification:**  
Destemming of grapes and first maceration without fermentation at 4°-5° C for 48 hours. Then, insemination of yeasts and fermentation with maceration until the end of the fermentation itself for soft pressing, malo-lactic fermentation.



**Fragrance/taste:**  
Full and characteristic with red fruits mixed with spiced notes



**Grape variety:**  
Negramaro



**Alcohol Content:**  
14% Vol.



**Age of vineyards:**  
15 years



**Ageing:**  
4 months with French durmast and 3 months in bottle



**Wine pairing:**  
Red meat meals or tasty main courses



**Cultivatiōni system:**  
Espalier with dry pruning (method alberello)



# TAGARO

MUSO ROSSO  
Primitivo di Manduria



## Production Area:

Apulia, Salento-  
Manduria, 150-250 m  
above the sea level



## Land:

Sandy and  
clay -calcareous



## Grape variety:

Primitivo



## Age of vineyards:

15-40 years



## Cultivazione system:

Espalier with spurred  
cordon pruning,  
Apulian alberello



## Per hectare production:

4500 plants per hectare



## Vinification:

Destemming of grapes  
and maceration at 4/5° C  
for 36 hours. Alcoholic  
fermentation at a controlled  
temperature and racking  
6 days after the end of racking.  
Soft pressing of marcs.



## Ageing:

After the fermentation,  
the wine is put in French  
durmast wooden barrels  
of medium toasting where  
the malolactic fermentation  
takes place and here the wine  
ages for 6 months.  
Then it is bottled and ages in  
the bottle for 4 months.



## Colour:

Intense red  
with garnet-red hints



## Fragrance/taste:

Intense and persistent  
with harmonic spiced  
notes, soft and persistent  
taste with a long well  
balanced tannin



## Alcohol Content:

15% Vol.



## Wine pairing:

Bushmeat, baked and roasted  
meat, dry cheeses.  
Serve at 18/20°C  
Decant before serving





# TAGARO

MANCINELLO  
Nero di Troia



**Production Area:**  
Nord East of Bari



**Per hectare production:**  
3600 plants



**Colour:**  
Intense red  
with purple reflections



**Land:**  
Sandy and clay  
-calcareous



**Vinification:**  
Destemming of grapes and  
maceration at 4/5°C for 24  
hours. Alcoholic fermentation at  
controlled temperature of 24-  
26°C and racking at the end. Soft  
pressing of grape marc.



**Fragrance/taste:**  
Intense and persistent  
with red fruits and spice  
scents



**Grape variety:**  
Nero di Troia



**Alcohol Content:**  
15% Vol.



**Age of vineyards:**  
20-35 years



**Ageing:**  
After the malolactid  
fermentation in steel tanks,  
the wine is aged in french oak  
wood of medium toast and  
remains in aging in bottle.



**Wine pairing:**  
First plates of red meat  
typical of mediterranean  
cook, cheeses, cold cut  
and roasted meat.



**Cultivation system:**  
Espalier  
with guyot pruning



# TAGARO

VERDAZZO  
Vermentino



**Production Area:**  
Apulia



**Per hectare production:**  
hectare production: 4500  
plants per hectare



**Colour:**  
Pale yellow with little green  
scents.



**Land:**  
Sandy, 350 SLM



**Vinification:**  
Destemming and pressing of  
the grapes in hyper  
reduction conditions. Static  
decantation of the must at  
8 C for 36 hours. After  
separation of the limpid  
must will start the alcoholic  
fermentation for 15 day at  
14'C.



**Fragrance/taste:**  
Fruity with scents of peach  
and apricot. Fresh and sapid  
with a good structure.



**Grape variety:**  
Vermentino



**Alcohol Content:**  
12% Vol.



**Age of vineyards:**  
15-25 years



**Ageing:**  
Ageing in steel tank for four  
month in batonage conditions.



**Wine pairing:**  
Perfect with risotto, fish  
meals, soft cheeses and  
white meat. Serving  
temperature of 10/12° C.



**Cultivationi system:**  
Espalier with dry  
guyot pruning



## THE CLASSICS



The "Tagaro" line of wines is an authentic celebration of the native Apulian grapes, offering a variety of options to satisfy the most demanding palates. Our vineyards, kissed by the sun and caressed by the Adriatic sea breeze, produce grapes of exceptional quality, which are then transformed with passion and skill by our winemakers.

Tagaro wines are renowned for their extraordinary taste and deep roots in the Apulian winemaking tradition. From Primitivo to Negroamaro, passing through Nero di Troia, each bottle tells a unique story of the territory and the winemaking art.

These wines have achieved great success on the market thanks to their elegance and their ability to pair perfectly with Mediterranean cuisine. Whether you love robust reds or fresh, fruity whites, Tagaro offers a wide range of choices for all occasions.

