

# MARCO MACI



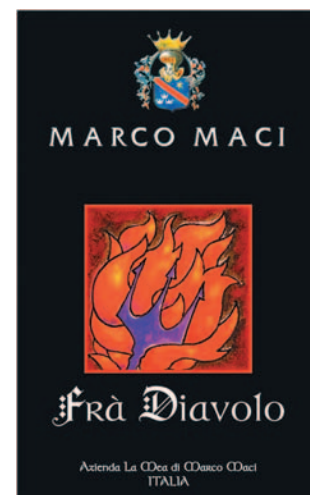
The family traditions are old. It was his great grandfather that built the wine cellar and filled the first barrels. Later it was his grandfather, at the beginning of the Century, that selected the grapes and wines from amongst the charming districts of Puglia. From Cellino San Marco, along tracks worn into the rocks by ancient carts pulled by restive horses, he traveled the roads of Pugliese wine: Salice Salentino, Squinzano, Locorotondo, Manduria . . .

His father inherited his grandfather's experience and concentrated his efforts into improving the fruits of their land: new grapevines, new shapes of bunches, new cultivating and wine making techniques.

In a bottle he preserve the juice of so much history: Wine.

## FRÁ DIAVOLO

REGION: Puglia  
WINEMAKER: Dr. Pasquale Bellacosa  
VINEYARD SIZE: 12 acres  
YIELD PER ACRE: 12,500 liters  
GRAPE TYPE: 100% Primitivo  
COLOR: Intense Red  
BOUQUET: Ample scents of blueberries  
TASTE: A big wine full of concentrated fruit character  
with intense, complex flavors and a rich, long  
lingering finish  
BARREL AGEING: 9 Months in barrique  
RECOMMENDED DISHES: Cheese, roasted meats  
and spicy dishes  
CASES PRODUCED: 25,000  
SERVE: 65° F (18° C)



ANGELINI  
Tel: (860)767-9463  
www.angeliniwine.com