



MASCA DEL TACCO

THE RURAL BEAUTY OF THE AREA
AND THE EXPRESSIVE POWER
OF PUGLIA WINES
ENCHANTED THE MERGÈ FAMILY.
LOVE THAT GAVE BIRTH TO
MASCA DEL TACCO



ARMANDO & FELICE MERGÈ
VITICOLTORI





WITH THE ACQUISITION OF MASCA DEL TACCO, FELICE MERGÈ EXPANDS ITS BOUNDARIES BEYOND LAZIO REGION

In 2010 Felice Mergè, guided by his father Armando's experience, buys and restores a building long known as the Cooperativa Comunale dei Produttori di Erchie, active since 1949. Renamed as Masca del Tacco, the building is brought back to its original rural splendor but at the same time enriched with the latest equipment and innovative production techniques, aimed to produce the best wine quality without losing its traditional nature. Masca del Tacco subsequently expanded its vineyards in the areas of Veglie and Torricella.

The warmth of the land and the sea influx of the Salentina peninsula, the hard-working hands of farmers, the weather: these factors result in extremely characterized wines by Masca del Tacco.

MASCA DEL TACCO PRODUCTIONS GATHER FLAVOURS WHICH ARE A MODERN EXPRESSION BUT AT THE SAME TIME REPRESENT HISTORICAL UNIQUE WINE PATRIMONIES

Tradition, identity and territory but also passion, commitment and experience: these are the values shared by the Company continues to cultivate native grapes, making use of the soil potentiality so that its bottles gather flavours which are a modern expression, but at the same time represent historical unique wine patrimonies.

The vineyard work is done manually, winemaking is traditional, and the use of aging woods is never too invasive, in order to obtain a final product as pure as possible. The company philosophy is to put the advanced equipments and technologies at the service of a great wine tradition.





THE SOILS OF MASCA DEL TACCO ARE STRONGLY ANCHORED TO THE TYPICAL VINEYARDS THAT POWERFULLY DISTINGUISH THE COMPANY'S PRODUCTIONS

In the vineyards which extend in the Brindisi countryside with the **Masseria Paticchi**, we can find Negroamaro, Primitivo, Cabernet Sauvignon, Fiano and in a small part Syrah and Pinot Nero.

We also have Susumaniello, a very old variety which gives birth to an ancient wine with an extremely strong and complex character, and also to a fantastic rosè in a very interesting version.

In **Torricella**, in the province of Taranto, are located the vineyards of **Villa Maria**, where the Primitivo has the leading role of the territory. We are in the area of the Doc Manduria, the cradle of this designation, where you can exclusively find head-trained bush vines aged 70 years or more. Lastly the property in **Veglie**, in the province of Lecce, kingdom of the Negroamaro.

APULIA IS AN ANCIENT LAND WITH A VERY STRONG TRADITION WHERE TIME SEEMS TO HAVE STOPPED

In the vineyards, which extend for more than 200 hectares, we can find bush vines aged 50 years or more. The first planted soils date back to 1953 in the province of Brindisi, in the Silicati area with Negroamaro variety. From 1977 the production extends in the Patocchi area, always in the province of Brindisi, and over the years it is enriched with varieties such as Syrah, Pinot Noir, Cabernet Sauvignon, Chardonnay, Lambrusco, while the main vineyards remain Primitivo, Negroamaro and Fiano. In 2001 a very old variety is added: Susumaniello that is being re-evaluating thanks to its strong varietal characteristics that give life to unique wines.





MASCA DEL TACCO WINES ARE THE PRAISE OF A UNIQUE LAND AND CARRY THE SIGN OF THE TRADITION ALSO IN THE NAMES THAT ARMANDO AND FELICE MERGÈ HAVE CHOSEN FOR THEM

Lu Rappaio, Susumaniello, Susumaniello Rosato, L'Uetta, Lu Ceppu, Primitivo Old Vines and Lu'Li, are the wines of the classic line of the company; the first two are powerful and structured red wines, followed by the fragrant and aromatic white, then the Negroamaro in purity, the Primitivo Old Vines with its captivating internationality and in the end the Lu'Li, a deep wine produced from grapes slightly withered on the plant. We recently added a new wine made from a nice blend mainly composed of Negroamaro with some other Apulian grape added, it is the **Cuvée Anniversario**.

Li Filitti and Piano Chiuso are the reserve of Masca del Tacco, which are the best of Primitivo production together with Lu'Li "**Limited Edition**"; mainly produced from old sapling vineyards they are wines placed on the market later than the minimums foreseen by type, in order to offer products as ready as possible for consumption and for storing.

The warmth of the earth and the fatigue of the hands of the peasants who, season after season, knew the land wisely, contribute to making the wines of this company distinctive and to strongly distinguish the identity within the Masca del Tacco collections.



L'UETTA

PUGLIA
IGP
FIANO
BIANCO

In Apulian dialect means “little grape”. Bright pale yellow, very intense on the nose with sensations of oriental fruit, then white melon, pear, citrus and white flower. Fruity mouth, fresh and sapid, ready to drink, with a long mineral persistence. Great with aperitif with finger food, seafood starter, rice salads, risotti, chicken thai salad, shellfish.

AWARDS

- 2022 › Gold Medal Berliner Wine Trophy
 - › Gold Medal Asia Wine Trophy
 - › 97 points Luca Maroni
 - 2021 › Gold Medal Berliner Wine Trophy
 - › 98 points Luca Maroni
 - 2020 › Gold Medal Berliner Wine Trophy
 - › Gold Medal Asia Wine Trophy
 - › 97 points Luca Maroni
 - 2019 › Gold Medal Mundus Vini
 - › 97 points Luca Maroni
 - 2018 › Silver Medal Mundus Vini
 - › Gold Medal Berliner Wine Trophy
 - › Gold Medal Asia Wine Trophy
-



SUSUMANIELLO

PUGLIA
IGP
ROSATO



Susumaniello is an indigenous variety of Apulia in which Masca del Tacco had already invested by producing his homonymous red wine, with the intention of completing the range of wines produced from traditional grapes, giving new prestige to this now forgotten grape. It is currently among the most requested products in the range and this has given the input to a new project, the Susumaniello Rosato; the intention is always the same, going ahead with local grapes and wines trying to enhance and communicate them, but this time in a totally new guise, with an attractive and modern packaging, that emphasizes the extremely elegant and luminous color of a wine that impresses with its intensity, minerality and freshness.

AWARDS

2022 › Gold Medal Asia Wine Trophy
› 97 points Luca Maroni

MASCA DEL TACCO



SUSUMANIELLO

PUGLIA
IGP
ROSSO

From Susumaniello, it is dark ruby red with purple shades. On the nose gives red and black fruits, a gentle zesty sensation, red flowers and hints of spices. Smooth and full bodied on the mouth, ripe tannins, fresh and satisfying.

AWARDS

- 2022 › Gold Medal Berliner Wine Trophy
› 99 points Luca Maroni
- 2021 › Gold Medal Berliner Wine Trophy
› Gold Medal Mundus Vini
› Gold Medal Asia Wine Trophy
› 99 points Luca Maroni
- 2020 › Gold Medal Berliner Wine Trophy
› Silver Medal Mundus Vini
› 98 points Luca Maroni
› Silver Best Italian Wine Selection
- 2019 › Gold Medal Mundus Vini
› Gold Medal Asia Wine Trophy
› 98 points Luca Maroni
- 2018 › Gold Medal Berliner Wine Trophy
› 98 points Luca Maroni
- 2017 › Gold Medal Mundus Vini
› Gold Medal Asia Wine Trophy
› 98 points Luca Maroni
- 2016 › Gold Medal Mundus Vini
› 98 points and 1st Best Italian Red Wine Luca Maroni



LU RAPPAIO

PRIMITIVO DI MANDURIA

DOP

ROSSO

In Apulian dialect means “the bunch”. From Primitivo grape it is deep intense ruby red, smells of blackberries and strawberry jam, rosemary, violet and humus. Smooth in the mouth, complex, full-bodied and very persistent.

First courses with meat sauce and mushrooms, polenta, grilled meat.

AWARDS

- 2021 › Gold Medal Berliner Wine Trophy
› Gold Medal Asia Wine Trophy
› 97 points Luca Maroni
- 2020 › Gold Medal Berliner Wine Trophy
› 97 points Luca Maroni
- 2019 › Gold Medal Berliner Wine Trophy
› Silver Medal Mundus Vini
› 97 points Luca Maroni
- 2018 › Gold Medal Mundus Vini
› 97 points Luca Maroni
- 2017 › Silver Medal Mundus Vini
› Silver Medal Berliner Wine Trophy
› Gold Medal Asia Wine Trophy
› 97 points Luca Maroni
- 2016 › 97 points Luca Maroni
› Gold Medal Mundus Vini



PRIMITIVO

OLD VINES

PUGLIA

IGP

ROSSO

Masca del Tacco produces this “Primitivo” from a careful selection of grapes coming from the best growing areas. It is a soft wine, characterized by an intense pleasure of the palate, freshness and flavor.



≈ AWARDS ≈

2021 › 97 points Luca Maroni

MASCA DEL TACCO



LU CEPPU

PUGLIA
IGP
NEGROAMARO
ROSSO

The name comes from “the stump” of the vine, which transmits to the grape the strength of an ancient territory, testifying the work of generations of WINE-GROWERS who have dedicated their entire lives to these crops and to the communication of the traditions of this land. Negroamaro has always been among the most representative grapes of the region, a strong grape with mineral expression, from which great wines are obtained that perfectly match with regional cuisine, but are well suited to international cuisine.

The wine has an intense, bright ruby red color and very consistent in the glass. On the nose sensations of redcurrant, ripe berries and cherries in alcohol leave space for sweet tobacco, black pepper, red flowers, aromatic herbs, iron, humus and a balsamic air. Elegant on the palate, fresh, fruity, with ripe tannins, pleasant to drink and very long in fruity and spicy persistence.

Excellent with meat appetizers, pasta with lamb ragout, BBQ, medium-aged cheeses, and to be tried on goulash and other meat dishes from various international cuisines.

~ AWARDS ~

2021 › 97 points Luca Maroni

2020 › 97 points Luca Maroni

2019 › 97 points Luca Maroni



LI FILITTI

PRIMITIVO DI MANDURIA
DOP RISERVA
ROSSO

In Apulian dialect Li Filitti means “the rows”, and it’s made from the best Primitivo grape grown on the traditional Apulian alberello.

Intense bright ruby red, smells of wild berries and plum jam, red currant flower, dry violet, spices, on a bottom of graphite and cocoa powder. Smooth, full bodied, fruity and spicy, well balanced and unbelievably persistent.



AWARDS

- 2019 › Gold Medal Berliner Wine Trophy
› Gold Medal Asia Wine Trophy
› 98 points Luca Maroni
- 2018 › Gold Medal Berliner Wine Trophy
› Gold Medal Asia Wine Trophy
› Silver Medal Mundus Vini
› 98 points Luca Maroni
- 2017 › Silver Medal Mundus Vini
› 98 points Luca Maroni
- 2016 › Gold Medal Berliner Wine Trophy
› Gold Medal Asia Wine Trophy
› Silver Medal Mundus Vini
› 98 points Luca Maroni
- 2015 › Grand Gold Medal Asia Wine Trophy
› 98 points Luca Maroni
› The Wine Hunter Awards Rosso



LU'LI

OTTENUTO DA UVE LEGGERMENTE APPASSITE

PUGLIA
IGP
ROSSO

Made with an ancient farming technique, probably born before the first winemaking and vine training of the *Vitis Vinifera*. It consists to leave the grape on the plant beyond the full maturation to let it loses water, concentrating sugar and acids in order to make the grape stronger in case of a longer storage. This technique reaches Apulia, and in the area of Salento somebody understands that pressing raisins it gets a richer and more concentrated must, from which a more robust wine, durable and long-lived, very important features for trading at that time. For this reason these technique gets place in the tradition, and that is why we make our LuLi: full-bodied wine, satisfying and long-lived, which celebrates tradition, work, and people who contributed so much to the history of this land.

Intense deep ruby red. Wild berries on the nose, red flower, aromatic herbs, humus and eucalyptus. Very fruity in the mouth, well-balanced, mouth-filling with a great persistence. Great with First courses with meat sauce, polenta, grilled meat, buffalo stews, medium and aged cheeses.

AWARDS

- 2021 › Gold Medal Mundus Vini
- › Gold Medal Berliner Wine Trophy
- › Gold Medal Asia Wine Trophy
- › 98 points Luca Maroni
- 2020 › Gold Medal Mundus Vini
- › Gold Medal Berliner Wine Trophy
- › 98 points Luca Maroni
- 2019 › Gold Medal Berliner Wine Trophy
- › Gold Medal Asia Wine Trophy
- › 98 points Luca Maroni

MASCA DEL TACCO



LU'LI

EDIZIONE LIMITATA

PUGLIA

IGP

PRIMITIVO

ROSSO

Wine with a high alcohol content mainly produced by a careful selection of Primitivo grapes, and elder brother of our Lu'Li. Another wine that testifies to the potential of the Apulia region with regard to quality wine production, has a deep ruby red, bright and with great consistency.

Intense and ethereal on the nose with sensations of small red and black berries, red flowers, aromatic herbs, humus, spicy notes of star anise and black pepper, all framed by balsamic sensations. Intensely fruity on the palate, powerful for aromatic progression and of great persistence.

To be paired with aged or blue cheeses, game in general, spicy dishes of international cuisine, or alone as a meditation wine.

AWARDS

- 2021 › 98 points Luca Maroni
 - 2020 › Gold Medal Berliner Wine Trophy
 - › Gold Medal Mundus Vini
 - › Gold Medal Asia Wine Trophy
 - › 98 points Luca Maroni
 - 2019 › Gold Medal Berliner Wine Trophy
 - › Gold Medal Asia Wine Trophy
 - › Gold Medal Mundus Vini
 - › 98 points Luca Maroni
-



PIANO CHIUSO

PRIMITIVO DI MANDURIA
DOP RISERVA
ROSSO

Around the area of Manduria, there is an ancient residence surrounded by an old bush vine vineyards of Primitivo older than seventy years “closed” by a wall. In France some of the best vineyards are closed by walls; in fact in the past Cistercian monks used to separate - or close - with walls some vineyards when, tasting the soil, they perceived changes in its mineral composition. Grapes coming from those “closed” vineyards - or “Clos” from the French - would have had a different qualities and would have been the maximum expression of those soils. Taking up this tradition, Felice Mergé becomes the promoter and executor of “closed vineyard project”, emphasizing that small area through the production of a new wine: “Piano Chiuso” Primitivo di Manduria Riserva, the best expression of a territory with not very well known origins.

≈ AWARDS ≈

- 2021 › 5 Grappoli Bibenda
› 99 points Luca Maroni
 - 2019 › 5 Grappoli Bibenda
› 3 Bicchieri Gambero Rosso
› Gold Medal Berliner Wine Trophy
› Gold Medal Mundus Vini
› 99 points Luca Maroni
 - 2018 › 3 Bicchieri Gambero Rosso
› 5 Grappoli Bibenda
› Gold Medal Berliner Wine Trophy
› 99 points Luca Maroni
› Silver Medal (93 pt.) 50 Great Red Wines of the World 2022
› Silver Medal Mundus Vini
-

AN ABOUT CENTURY OLD STORY

From the first steps when Manlio Mergè was producing only house wine, to Armando's intuitions which started the Monte Porzio production and to the transformation of the company from local to a national one, till Felice's visions which lead the production to the international scene with prestigious recognition, the company continues a modern winemaking tradition, typical of eclectic and ambitious people such as Manlio, Armando and Felice Mergè.

With two properties, one in Lazio region and one in Puglia region, they own approx. 350/400 hectares of land where they grow the grapes which after a long and accurate selection will be part of the company's brands. The estate Poggio le Volpi is located in an area between the edges of Monte Porzio Catone and the roman countryside. Lands with a fantastic exposition where grapes have always reached the highest level thanks to an optimum natural microclimate. With preferably noon orientated vertical trellis and cellars equipped with the latest technologies for the best winemaking and conservation processes, the production leans towards quality wines from selected grapes, cared for with passion and competence by the enologist Felice Mergè, owner and winemaker.

The estate Masca del Tacco in Puglia region sees mainly head-trained bush wines of over 50 years of age which are enriched by the warmth of the land and the sea influx of the Salentina peninsula. These factors result in extremely characterized final products. The main grapes are Primitivo, Negroamaro and Fiano, together with Susumaniello. The common objective of the Mergè's estate production is to reach the highest wine quality without altering their tipicality. From niche wines to the more commercial productions, Felice and his staff combines the best of different territories, rich in history and cared with passion, creating a quality production which is the trademark of the company.



POGGIO
LE VOLPI



MASCA DEL TACCO



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