

In the sunny Salento area, since 1950, the Mocaveros produce high quality wines that spread out qualities such as tradition, taste, research, passion whom Francesco and Marco are devoted, as homage to the heritage of their father Pietro.

By convention, the birth of the Mocavero winery is traced back to 1950, when an uncle of Pietro's, Tommaso, bequeathed the winery to him. In reality, the roots go back much farther in time, to the early 20th century, with the work and passion of Francesco and Marco's great-grandparents. In the 1950s, the first winery was built in the historic center of Monteroni di Lecce, a few kilometers from Lecce. The wine was produced and sold in bulk and was very popular in the local market of Lecce and the surrounding area .

In the 1990s, Francesco and Marco picked up the family tradition and gave birth to the fourth generation of winemakers, leading the winery to success, like true "warriors," as their surname would mean in Arabic, with enthusiasm and resourcefulness. Personally following the selection of grapes, vinification, aging and bottling, Francesco and Marco have contributed to the growth of the winery, to establish themselves internationally as producers of great native wines-Primitivo and Negroamaro in primis-and to break away from the past of producers of "blending" wines for the great wines of northern Italy. Not only passion, but also initiative and enthusiasm, as the name Mocavero itself indicates in ancient Arabic: 'Warriors'. Yes, Warriors of Taste, Artisans of Wine.

Nowadays, Mocavero production includes 12 red wines, 3 white ones, 2 rosé ones, 1 dessert natural sweet wine, whom we can gather in 5 lines.

Today the winery is located in the countryside of Arnesano, surrounded by olive trees and vineyards, where Francesco and Marco, following both tradition and innovation, with scrupulousness and with taste continue to produce high quality wines which are now a guarantee both in Italy and abroad: in them it is possible to find, besides the goodness of precious grapes, the taste of ancient flavors handed down, the passion of humble and authentic people.

Tradition, passion, quality, dedication and spirit of self-sacrifice have allowed the Mocavero winery to receive numerous awards, the first, in 1994 itself, at the first Vinitaly experience in Verona, where the Salice salentino doc "Puteus" 1989 was a remarkable success.

Today 90% of production is destined for the foreign market: Germany, Holland, Luxembourg, England, Australia and the United States make up the "hard core" of the company's exports. The remaining 10% is taken up by the Italian market, which has been growing sharply, especially in the last year.

Not only "Mocavero" wines. In fact, thanks to a focus on the market and customer needs, the Mocavero winery can call itself "versatile," managing to produce "private label" wines on behalf of its customers. With a glance at the past and with the future in mind, like true "warriors," Francesco and Marco are ready to face new challenges and lead the Company to new goals.



Founded

1996

Wine Production Area

Italy - Puglia -

Owners

Francesco & Marco MOCAVERO

Winemaker

Benedetto LORUSSO

Grape Varietals

Primitivo di Manduria, Rosso del Salento, Aglianico, Cabernet Sauvignon, Primitivo, Susumaniello, Negroamaro, Verdeca, Fiano, Chardonnay, Aleatico Dolce

Annual Production

50,000

Website

[/www.mocaverovini.it/en](http://www.mocaverovini.it/en)