

PRIMITIVO

INDICAZIONE GEOGRAFICA TIPICA

Sapid, persistent with a long delicious finish.



GRAPE VARIETIS : Primitivo PUGLIA

AREA OF PRODUCTION : Puglia

ALCOHOL: 13,50% vol

HARVEST: Settembre – Ottobre

VINIFICATION : fermentation on skins for 15-20 days at controlled temperature not exceeding 25° practicing pumping over and delestage.

AGING : Refined in steel tanks for six months and elevated in bottle.

TASTING NOTES : brilliant ruby red, persistent bouquet of red fruits like cherry and black cherry. Spicy note, smooth, sapid.

FOOD PAIRING italian tradition dishes, risotti, pasta dishes , meat, seasoned cheese.