

# EPICURO



## CUVÉE

PUGLIA  
INDICAZIONE GEOGRAFICA PROTETTA  
ROSSO



### ORIGIN OF THE VINEYARDS

Apulia.

### GRAPE VARIETY

Negroamaro, Primitivo, Merlot and Sangiovese in different percentages according to the vintage.

### VINE TRAINING SYSTEM

Spurred cordon espalier.

### SOIL

Good texture, red soil rich in iron and limestone.

### WINEMAKING AND MATURATION

Separate vinification of the singles varieties, rasing, fermentation on the skins, racking off and short maturation in steel tanks. May have a short period in wood.

### SENSORY ANALYSIS

Bright ruby red. On the nose sensations of red currant, plum, black pepper and blue flowers. Fruit and soft tannins envelop the palate driving it to a long persistence.

### ALCOHOL

13,50%.

### SERVING TEMPERATURE

16/18° C.

### FOOD MATCHES

Lasagna, bbq, stews, steaks and medium aged cheeses.