



EPICURO



PRIMITIVO

PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
ROSSO



ORIGIN OF THE VINEYARDS

Apulia.

GRAPE VARIETY

Primitivo.

YIELD PER HECTARE

About 120/130 quintals.

VINE TRAINING SYSTEM

Spurred cordon.

SOIL

Red land rich in iron on a bottom of limestone.

WINEMAKING AND MATURATION

Fermentation in opened steel tanks at controlled temperature, then maturation in steel.

SENSORY ANALYSIS

Ruby red. Wild berries on the nose, plum, fern with a light sensation of menthol. Fruity and flowery in the mouth, with great aromatic progression and long persistence.

ALCOHOL

14%.

SERVING TEMPERATURE

16/18° C.

FOOD MATCHES

Meat starter, pasta with ragù sauce, steaks and medium aged cheeses.

AWARDS

2020 › 97 points Luca Maroni