

EPICURO



PRIMITIVO

PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
ROSSO



ORIGIN OF THE VINEYARDS

Apulia.

GRAPE VARIETY

Primitivo following the production's rules.

VINE TRAINING SYSTEM

Spurred cordon espalier.

SOIL

Red land rich in iron on a calcareous bottom.

WINEMAKING AND MATURATION

Harvest at full phenolic maturation, soft pressing of the grapes at controlled temperature with prolonged maceration.

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