



MASSERIA  
TRAJONE



GRANDI VINI ITALIANI



# NEGROAMARO PRIMITIVO

PUGLIA  
INDICAZIONE GEOGRAFICA PROTETTA  
ROSSO



## ORIGIN OF THE VINEYARDS

Apulia.

## GRAPE VARIETY

Negroamaro and Primitivo in the percentages allowed.

## VINE TRAINING SYSTEM

Red soil rich in iron and limestone.

## SOIL

Red sand and clay.

## WINEMAKING AND MATURATION

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

## SENSORY ANALYSIS

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

## ALCOHOL

13%.

## SERVING TEMPERATURE

16/18° C.

## FOOD MATCHES

Lasagna, risotto, beef carpaccio, steak and medium aged cheeses.

[www.femarvini.com](http://www.femarvini.com)