







PRIMITIVO

PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
ROSSO

ORIGIN OF THE VINEYARDS

Apulia.

GRAPE VARIETY

Primitivo in the percentages allowed.

VINE TRAINING SYSTEM

Spurred cordon espalier.

Soil

Red land rich in organic substances on a calcareous bottom.

WINEMAKING AND MATURATION

Harvest at full phenolic maturation with soft processing of the grapes. Fermentation at controlled temperature with prolonged maceration. It can refine for a short period in wood.

SENSORY ANALYSIS

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

ALCOHOL

13%.

SERVING TEMPERATURE

16/18° C.

FOOD MATCHES

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