



NARDELLI

Primitivo



Production area:
Apulia, Salento and Murgia, 200-400 m above the sea level



Per hectare plants:
4000



Land:
Sandy and calcareous-clay



Vinification:
Destemming of grapes and cold maceration at 10/12° C for 18/36 hours. Alcoholic fermentation at a controlled temperature and racking at the end. Soft pressing of marcs.



Grape variety:
Primitivo



Ageing:
After the malolactic fermentation in inox silo the wine ages in French durmast wooden barrels of medium toasting for 5 months. Then it is bottled and ages in the bottle for 4 months.



Age of vineyards:
15-30 Years



Cultivation system:
Espalier with spurred cordon pruning

ORGANOLEPTIC CHARACTERISTICS



Colour:
Intense red with ruby reflections



Fragrance:
Intense and fruity notes of jam and spices well balanced



Taste:
Full, soft and persistent, it reflects the fragrance characteristics, wisely balanced tannin



Wine pairing:
Perfect with roasted red meats, main courses with red meat typical of the Mediterranean cuisine, seasoned cheeses



Serving:
Serve at 18/20°C
Decant before serving

