

Primitivo



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



Land: Sandy and calcareous

6

Grape variety: Primitivo



Age of vineyards: 15-30 Years

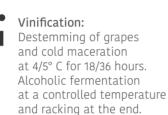


Cultivation system: Espalier with spurred cordon pruning



Ageing:





Soft pressing of marcs.

After the malolactic

fermentation in inox silo

the wine ages in French

months. Then it is bottled

and ages in the bottle.

and American durmast wood of medium toasting for 5

ORGANOLEPTIC CHARACTERISTICS



Colour: Red with ruby reflections

Fragrance: Intense and fruity with notes of spices and jam



Taste: Soft and persistent, rightly 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

