

MARIO DEL CONTE

PRIMITIVO PUGLIA I.G.T.



Wine type:	Red wine
Grapes:	Primitivo
Appellation:	IGT
Production area:	Apulia, Italy
Cellaring:	3 - 4 years
Bottle size:	750 ml
Serving temp.:	18 - 20° C
Alcohol content:	13% Vol.

Colour: Bright ruby red colour.

Fragrance: Intense and fragrant bouquet with ripe red fruit and sour cherries.

Taste: Harmonic and velvety palate with bright acidity and good length.

Pairing: It perfectly matches with grilled and stewed meats; also with mature cheeses.

VINIFICATION:

The harvest takes place at the end of August. The grapes are destemmed and fermented at a controlled temperature of 25 - 27° C for 8 - 10 days, during which daily pipping over takes place, and followed by malolactic fermentation. The wine ages 3 months in stainless steel tanks and 3 months in bottle.

