

CALECARA

COLLEZIONE

APPASSIMENTO PRIMITIVO PUGLIA I.G.P.



Wine type:	Red wine
Grapes:	Primitivo
Appellation:	Puglia IGP
Production area:	Apulia, Italy
Cellaring:	4 years
Bottle size:	750 ml
Serving temp.:	18 - 20° C
Alcohol content:	14,5% Vol.

Colour: Intense ruby red.

Fragrance: Aromas of ripe fruit reminiscent of black berry jam, such as black cherry and blueberry and nuances of vanilla.

Taste: Full body and great structure, with enveloping tannins. Long and persistent finish.

Pairing: It perfectly pairs with tenderloin, meatballs in sauce, stew and parmigiana.

VINIFICATION:

After destemming, the grapes are gently crushed, allowing the skins to remain intact and promoting colour extraction. Fermentation takes place at a controlled temperature of 22-25°C for 10 days. In order to obtain maximum aromas and tannins, malolactic fermentation takes place. Maturation in French and American barriques.

