

CALECARA

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:	13,5% Vol.

Colour: Ruby red with violet hues.

Fragrance: Fragrant with hints of cherries and small red fruits, such as currants and raspberries.

Taste: Round and enveloping on the palate, with a fresh finish and silky tannins.

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

VINIFICATION:

After harvesting, the grapes are destemmed and the crushed grapes are fermented in stainless steel at a controlled temperature of 22-24°C for 8 days. Precious daily pumping over provides the extraction of the typical features of the grape variety. Malolactic fermentation takes place immediately afterwards. Refinement lasts 5 months.

