



Wine type:
Grapes:
Appellation:
Primitivo
Puglia IGP
Production area:
Apulia, Italy

Apulia, Ita

Cellaring: 4 years
Bottle size: 750 ml

Serving temp.: $18 - 20^{\circ} \text{ C}$

Alcohol content: 13,5% Vol.

Colour:

Ruby red with violet hues.

Intense and complex bouquet with notes of ripe red fruits such as cherry, plum and blackberry.

Taste:

Soft, pleasantly fresh and fruity.

It perfectly matches with pasta with important sauces; roast and

grilled meats

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.



