

# PATTINI

## SANGIOVESE PRIMITIVO PUGLIA I.G.T.



Wine type:	Red wine
Grapes:	80% Sangiovese, 20% Primitivo
Appellation:	Puglia IGT
Production area:	Apulia, Italy
Cellaring:	4 years
Bottle size:	750 ml
Serving temp.:	18 - 20° C
Alcohol content:	13,5% Vol.

**Colour:** Intense red colour.

**Fragrance:** Complex bouquet with notes of violet and ripe red fruit.

**Taste:** Round palate, fine with a harmonious taste, well balanced acidity and good structure.

**Pairing:** Perfect with savoury first courses, roasted meats and game.

### VINIFICATION:

After harvesting, the grapes are destemmed and the crushed grapes are fermented in stainless steel at a controlled temperature of 22°C for 10 days. Fermentation is controlled so that the daily pumping over can express the best typicality of the vine. Malolactic fermentation then takes place. Refinement lasts 5 months in steel and one month in the bottle.

