

M A L L U S O

PRIMITIVO PUGLIA I.G.T.



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

Colour: Intense ruby red colour with garnet hints.

Fragrance: Intense bouquet with notes of overripe small berry and plum jam.

Taste: Harmonious and balanced taste with soft ripe tannins. It leaves a pleasant ripe red fruits after taste.

Pairing: Perfect with cold cuts appetizer, vegetable soup, red meat and medium seasoned 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 pumping over takes place, and followed by malolactic fermentation. Ageing in stainless steel tanks for 3 months and then in bottle for other 3 months.

