



## Primitivo



**APELLATION**  
Salento IGT



**AREA**  
Salento, Puglia  
(Southern Italy)



**GRAPES**  
Primitivo



**ALCOHOL LEVEL**  
13% vol.



**BOTTLE SIZE**  
750 ml

### VINIFICATION AND AGEING

The grapes are carefully harvested and lightly pressed. Fermentation lasts eight days and occurs at a controlled temperature of 25 - 28° C. (77 - 82° F.). After the alcoholic fermentation is over, the wine undergoes also the malolactic fermentation, a process that lowers total acidity and makes wines seem rounder and fuller in flavour.

### COLOUR

Relatively dark but brilliant ruby-red.

### BOUQUET

Expansive and persistent with hints of fully ripe red fruit.

### FLAVOUR

Dry with a fine structure and outstanding roundness. It shows a complex fruitiness on the palate that is remarkably persistent.

### SERVING TEMPERATURE

To be served at 16 - 18° C. (61 - 64° F.), if possible, uncorking the bottle one hour beforehand.

### FOOD MATCHES

Red meat dishes, whether roasted or with sauces as well as game and semi-aged.