



VILLA CERRINA
ITALIA

Primitivo



APPELLATION

Salento IGT



AREA

Salento, Puglia
(Southern Italy)



GRAPES

100% Primitivo



ALCOHOL LEVEL

13% vol.



BOTTLE SIZE

750 ml

VINIFICATION AND AGEING

The grapes are carefully harvested and subjected to a soft crush in horizontal presses. 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 flavor.

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

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

FOOD MATCHES

Red meats, whether roasted or prepared in sauces as well as feathered and furry game, savoury preparations of the rural tradition and cheeses that have been aged for moderate periods.