



## 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 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

Ample and persistent with hints of fully ripe red fruit, plums and sweet spices.

### FLAVOUR

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

### SERVING TEMPERATURE

Serve at 16° - 18° C. (61 - 64° F.).

### FOOD MATCHES

Ideal with tasty pasta, red meats, whether roasted or prepared in sauces as well as feathered and furry game and cheeses that have been aged for moderate periods.