



PUGLIA

Indicazione geografica tipica
PRIMITIVO IGT PUGLIA

WINE

Production area: Apulia (Puglia)

Grape varieties: Primitivo

Tasting notes: Deep red colour with purple hints. Characterized by a fruity bouquet with clear notes of blackberry, cherry and some liquorice and spicy notes. On the palate the wine is very structured and persistent, with elegant tannins and an intense flavour.

Winemaking: After the harvest, the grapes are destemmed and pressed, then macerated prior to fermentation to concentrate the aromas and colour. Fermentation is carried out at controlled temperature with frequent lees stirring. After the fermentation is complete, the wine is aged in new American oak barrels.

Alcohol: 14,5%

VINEYARD

Soil: Clay and limestone.

Orientation and altitude: South – South-Ovest, 350-400m a.s.l.

Planting system: Guyot.

Vineyard Plant Density: 3500 grapevines/hectare.

RECOMMENDATION

Serving temperature: 16-18 °C

Ageing potential: 48-60 months (if stored in right place).

Best served with: Perfect with grilled red meats, games, and with seasoned cheeses.

AWARDS



*Awards on current vintages and stock must be double checked with your company referent.



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