

PRIMITIVO PUGLIA

Indicazione Geografica Tipica

RED WINE
PRODUCT OF ITALY
Net. Cont. 750 ml



Grape variety: minimum 85% Primitivo IGT and up to a maximum 15% of other red grape varieties, the latter sourced from the corresponding Primitivo IGT provinces of Puglia.

Origin: puglia region

Winemaking: the winemaking technique follows the traditional method consisting of a 3 daily top ups during the first week and of one daily check and top up during the week that follows. The temperature for fermentation is set at 22° C during the first week and at 28° C during the second. Once the phase of alcoholic fermentation is concluded, the processes of skin racking and softly pressing may start. The best conditions for the onset of the malolactic fermentation are then created and when this phase is completed the wine is decanted. The bottling process starts with the month of June of the year following the harvest.

Storage and ageing: Should be stored in a cool, dark and dry cellar, as the aging period for this wine can appreciably exceed 3-4 years. This wine improves with aging.

Color: deep purple red with light granite hues.

Bouquet: great olfactory complexity at smell, ranging from plum and black currant jam to spicy notes of black pepper and rosemary. Very intriguing notes of toasted almond and vanilla are perceived afterwards.

Flavor: A warm, full-bodied wine, enveloping, flavorful with great persistence. Spicy with almond notes at the finish.

Alcohol content: 13% vol.

Optimal serving temperature: 16-18° C

Food Pairings: Pairs well with first and second course dishes of roasted, grilled and barbecued red meats, game and venison, ideal with wild boar. Interesting match with tuna and swordfish steaks. Also very nice with seasoned semi mature hard cheeses.

Packaging: in 75 cl Bordolese bottles