



Italy

Puglia



PRIMITIVO

Denomination:	Primitivo Puglia IGT
Grapes:	100% Primitivo
First year of production:	2017
Area:	Taranto - Puglia

the vineyard

Soil type:	calcareous - clay/loam
Altimetry and exposure:	170 mt a.s.l. - south exposure
Vineyards age:	10-20 years
Yield:	150 q/ha
Breeding system:	cordon spur
Harvest:	harvesting machine

the cellar

Vinification:	red wine making
Volume:	13% vol.
Sugar:	6 g/l

the tasting

Colour:	intense ruby red with purple hints
Flavour:	warm and enveloping with black cherries notes, spicy with cocoa hints
Taste:	harmonious and round

the service

Food pairing:	it goes perfectly with savory starters, stewed wild game and red meat in general
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