



PRIMITIVO I.G.T.
Puglia, Italy



13% **750mL**
ALC/VOL BOTTLE SIZE



Primitivo

Appellation
Salento I.G.T.

Vinification
Harvested the first half of September.
Traditional red wine vinification at a controlled temperature between 25° and 27 °C.

Aging process
Cellared for 4 years.

Tasting notes
Color: A dark, ruby-red color with violet highlights.

Nose: Intense and fragrant bouquet with a rich variety of sensations.

Palate: Pleasant, harmonic and velvety taste with a long and delicate aftertaste.

Serving recommendations
18-20 °C

Food pairings
Great wine for roasts. Excellent with cheeses and soups. It cleans the palate after rich sauces, thanks to its soft tannins.