



the wave
of change



TECHNICAL DATA SHEET LAMAROSSA



Variety: Primitivo

Denomination: IGP PUGLIA (Protected Geographical Indication)

Production: Organic – Certified IT BAC A85D

Harvest: Mid-September

Training system: Guyot

Yield per hectare: 6 tonnes

Vinification: The grapes are selected and harvested by hand. Once de-stemmed, the uncrushed berries are sent to Allier oak vats where fermentation takes place at a controlled temperature. This is followed by a long post-fermentation maceration.

Ageing: 12 months in barrique.

Alcohol: 14.5% vol.

Colour: Deep ruby red, impenetrable.

Tasting notes: **Aroma:** A fruity explosion of small red mature fruits with tertiary spicy and balsamic aromas such as bay and tobacco leaves, and salty aromas such as caper.

Flavour: In the mouth the entrance speaks of a full body wine, concentrate with tiny, mature and silky tannins, exalted by a minerality and a very well present acidity. The closing is persistent, fruity and salty. These harmonic characteristics give to the Lamarossa a very high drinkability.

Serving temperature: 17 - 18 °C

TECHNICAL DATA SHEET 01/01/2022 – Supersedes and replaces all previous versions. Product information subject to change without prior notification.