

PRIMITIVO

I CLASSICI

Indicazione Geografica Protetta

PUGLIA



Grapes: Primitivo

Production: the grapes are selected from old vines cultivated by the typical system named "alberello" and collected before they become overripe. Due to the long permanence of the must in contact with the skins, it becomes a wine with a considerable structure and very persistent flavor.

Color: ruby red very intense with purple reflexes.

Bouquet: strong and distinctive with sensations of spice and ripe fruit.

Taste: full, structured, very well-balanced.

Food pairing: roasted or stuffed meat, barbeque and pasta with meat sauce.

Alcohol content: 13% by vol

Total Acidity: 6.5 gr./lt.

Best served at: 8°C - 64°F

MIALI
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