

CAMPIROSSI

PRIMITIVO
Indicazione Geografica Protetta

SALENTO

SPECIAL SELECTIONS



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, Campirossi becomes a wine with a considerable structure and very persistent flavor. The control of the temperature of fermentation, the "délèstage", the refining in bottle for 6 months at least and the meticulous care in every stage of the production guarantee the excellent quality of this noble Apulian wine.

Color: ruby red very intense with purple reflexes.

Bouquet: strong and distinctive with sensations of sour cherry and cherry under spirit.

Taste: full, structured, very well-balanced.

Food pairing: roasted or stuffed meat, barbeque and tasty pasta dishes.

Alcohol content: 14% by vol.

Total acidity: 6.0 g/l

Best served at: 18°C - 64°F .

MIALI
1886