

MATER

PRIMITIVO
Indicazione Geografica Protetta

SALENTO

CRU



Grapes: Primitivo

Production: from very old vineyard located in the heart of the Salento area come the overripe grapes of Primitivo for this wine; them are destemmed and the skink are left in maceration inside the must for abot 15 days; after the racking the process continues with the déléstage at controlled temperature. The ageing is for 24 months in big barrel (3000 lt) of Slavonian oak and, at least, for further 12 months in its bottle.

Color: dark ruby red with violet highlights that, after ageing, turn on garnet red.

Bouquet: intense, resolute but delicate with hints of ripe fruit, prunes, black cherry and delicate nuances of vanilla and toasted almonds.

Taste: vigorous, strong, finely persistent and references of liquorice and hazelnuts; good structure with a fruity and persistent finish.

Food pairing: excellent with roasted and braised meats but also with well aged cheese.

Alcohol content: 14% by vol.

Total acidity: 5.5-6 gr/lt

Best served at: 18° C - 65° F

MIALI
1886