

# PRIMITIVO

# SINGLE VINEYARDS

Indicazione Geografica Protetta

PUGLIA



**Grapes:** Primitivo

**Soil:** calcareous-clayey, medium dough.

**Height a.s.l.:** 280 mt

**Training system:** low espalier, "Guyot" pruning.

**Production:** harvest by hand, soft press of the grapes, maceration at controlled and stable temperature for about 10 days and refining in steel tanks.

**Color:** deep red with purple glares.

**Flavor:** ripe cherry, blackberry and black cherry.

**Taste:** long, with a full body and a almond finish.

**Food pairing:** roasted or stuffed meat, barbeque aged cheese and charcuterie.

**Alcohol content:** 13% by vol.

**Total acidity:** 6.0 g/l

**Best served:** 18°C - 61°F