



PRIMITIVO IGT PUGLIA

ORGANIC & VEGAN CERTIFIED WINE

AREA DI PRODUZIONE

Apulia

SOIL

Clay and limestone soil

GRAPES

100% Primitivo. The grapes are hand-picked in the month of September.

VINIFICATION

Primitivo grapes have Balkan origins and derive from the ancient Illyrians and Phoenicians populations.

Classic red vinification with maceration of the skins at controlled temperature for around 15 days. At the end of the alcoholic fermentation, the malolactic fermentation takes place.

Subsequently the wine remains in contact with its noble lees for 6 month and at the end of this period it is bottled.

WINE CHEMISTRY

ABV: 13% vol

ORGANOLEPTIC NOTES

Ruby red color with lively violet reflections. Intense aroma of red fruits, cherries, blueberries, vanilla, aromatic and spicy herbs. Persistent and full-bodied structure, savory and mineral. It has an original style with elegant uniqueness.

SOMMELIER NOTES

Serving temperature: 16-18°C

Food pairing: excellent with pizza, broccoli rabe pasta and chickpea soup.

AVAILABLE SIZES

750 ml



ORGANIC



VEGAN



GLUTEN FREE



EXTRAS FREE



NON-GMO

