



# Primitivo

*denominazione di origine controllata*

PRODUCT OF ITALY



*Alcoholic fermentation with selected yeast strain for 7 days at 25°C. Post fermentation, the skins are soft pressed off and the wine drained to tank to complete alcoholic fermentation. The wine is racked off fermentation lees before malolactic fermentation. Ageing in tank.*

**APPELLATION:** Cavalieri Reali Primitivo Puglia IGT 2017

**GRAPE VARIETY:** Primitivo 100%.

**PRODUCTION AREA:** Vineyards are located in Puglia.

**CAPACITY:** 0,750 lt.

**VOLUME:** 13% vol.

**RESIDUAL SUGAR:** 2 gr/lt.

**TASTING NOTE:** Intense red with purple tinges. Notes of red fruit such as blackberry, blueberry, plum and very mature cherry, accompanied with unmistakable notes of mature Primitivo grapes. Very soft tannins delivering a pleasant structure and fullness.

**SERVING SUGGESTION:** By varying its temperature, it's versatile enough to go well with first courses as well as main courses, cheese and cold cuts. .

**SERVING TEMPERATURE:** 16-18°C.