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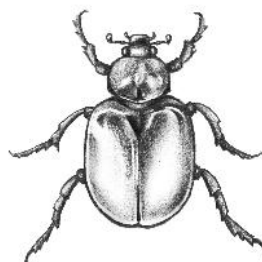
ORGANIC WINE



PUGLIA

indicazione geografica protetta

PRIMITIVO



After destemming, Primitivo grapes are not pressed, but left intact to reduce the damage to the skins and optimize the extraction of the color. Fermentation takes place at a controlled temperature of 24-25°C for 8-10 days. During the early stages of fermentation, the grapes are repeatedly racked and returned to bring out their aroma and tannins.

GRAPES: Primitivo.

PRODUCTION ZONE: Puglian bush type pruning system in the Ionian coastal area.

CONTENTS: 0.750 lt.

ALCOHOL CONTENT: 14.00% Vol.

CHARACTERISTICS: Intense red color with a complex bouquet reminiscent of cherries, raisins and toasted almonds.

Full-bodied on the palate but at the same time mild and elegant. Lasting pleasant aftertaste.

SERVING SUGGESTIONS: Pasta with tomato sauce, aged cheese, game.

SERVING TEMPERATURE: 18°C

