

## PRIMITIVO



### VARIETY

100% Primitivo

### TIPOLOGY AND AREA OF PRODUCTION

Puglia I.G.T. – Foggia

### ALTITUDE

80 m. above the sea level

### ALCOHOLIC CONTENT

15% Vol.

### SYSTEM OF CULTIVATION

Spurred cordon espalier

### PRODUCTION PER

### HECTARE

70 quintals

### SYSTEM OF HARVEST

Manual

### SOIL

Alkaline-tuffaceous

### VINIFICATION

Fermentation at a controlled temperature. Prolonged maceration on skins for 20 days

### MATURATION AND

### REFINING

1 year in French wood (barrique) and 6 months in bottle

### SENSORY ANALYSIS

DEEP RUBY RED. COMPLEX SCENT, DEEP FRUITY SENSATIONS OF RED CURRANT, CHERRY AND STRAWBERRY JAM, A BIT OF BLACK PEPPER AND CLOVE, THEN THE VIOLET, ALL SURROUNDED BY A FRESH BALSAMICITY. A STRONG AND SOFT TASTE, WITH A FRUITY, VEGETAL AND VERY PERSISTENT ENVELOPING FRAGRANCE

### WINE PAIRINGS

Gnocchi with lamb ragù, stewed boar, braised donkey, BBQ, pigeon with porcini mushrooms and ripe cheese