



## **PRIMITIVO IGT PUGLIA PREMIUM**

**VARIETAL COMPOSITION:** Primitivo

**APPELLATION:** Puglia IGT

**AREA OF PRODUCTION/ ORIGIN:** Salento  
(Apulia)

### **VINIFICATION:**

Traditional red wine vinification at a controlled temperature between 25° and 27 °C.

**HARVEST DATE :** First half of September

**CELLARING:** 4 years

**ALCOHOL CONTENT:** 13 % vol.

### **TASTING NOTES:**

A dark, ruby-red colour with violet highlights. Intense and fragrant bouquet with a rich variety of sensations. Pleasant, harmonic and velvety taste with a long and delicate aftertaste.

### **CULINARY SUGGESTIONS:**

Great wine for roasts. Excellent with cheeses and soups. It cleans the mouth after dishes greedy for sauce, thanks to its soft tannins.

**SERVING TEMPERATURE:** 18-20 °C.