Trattoria Italiana

Primitivo IGT Puglia



TYPE OF WINE

Still red wine

MAIN GRAPES

Primitivo

PRODUCTION AREA

Grapes coming from the vocated IGT area located in the territory of Apulia Region (South-Italy)

SOILS

Good exposure and ventilation typical of a peninsula surrounded by sea. Soils are mainly clayey, but you can also find fine and calcareous soils with limited thickness and excellent drainage or red soils, stony, and rich in minerals.

HARVEST

As early ripening variety, harvest takes usually place in August, at latest at the beginning of September.

VINIFICATION

Pressing and maceration to extract the colour and soft tannins. Fermentation at controlled temperature in stainless steel tanks and pumping over. Wine rests and refines in steel tanks only for a brief period of time before bottling.

COLOUR

Intense ruby red with garnet hints

BOUQUET

Intense aroma with notes of overripe small berry and plum jam.

TASTE

In the mouth harmonious, balanced with soft ripe tannins, leave a pleasant ripe red fruits after taste.

FOOD PAIRING

Perfect with cold cuts appetizer, vegetable soup, red meat and medium seasoned cheeses. Has a sustained body, which can be combined to complex red meats dishes too.

SERVING SUGGESTION

Serving at room temperature, about 18-20°C.

ALCOHOL CONTENT

13,0%

[Bordolese standard (75 cl)], [13% vol]

Stabilimento di Cazzano
Via L. Corradini 30/A
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CONTRI
SPUMANTI S.P.A.

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