Trattoria Italiana

Sangiovese-Primitivo IGT Puglia



TYPE OF WINE

Still red wine

MAIN GRAPES

Sangiovese-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

Depending on the vintage and on the grape varieties harvest takes place throughout the month of September, at latest beginning of October for some late varieties.

VINIFICATION

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

COLOUR

Deep ruby red

BOUQUET

The scent is intense and characteristic of marasca, plum and a light spicy.

TASTE

Dry, soft and with enveloping tannins, it is a structured and balanced wine.

FOOD PAIRING

The ideal wine to pair with savory meat and game dishes but also seasoned cheeses, cured meats or filled pasta dishes. It also does not disdain combinations with fish such as mackerel and sardines.

SERVING SUGGESTION

14-16°C

[Bordolese standard (75 cl)], [13,5% vol]

Stabilimento di Cazzano
Via L. Corradini 30/A
37030 Cazzano di Tramigna (VR)

CONTRI
SPUMANTI S.P.A.

Stabilimento di Campogalliano
Via S.Ferrari 44
41011 Campogalliano (MO)