Negroamaro-Primitivo IGT Puglia



TYPE OF WINE

Still red wine

MAIN GRAPES

Negroamaro, 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

Harvest of Primitivo takes usually place in August, at latest at the beginning of September, whereas harvest of Negroamaro in the third decade 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 for a certain period of time before bottling.

COLOUR

Deep ruby red with garnet hues

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 fresh 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. We suggest to uncork the bottle at least a couple of hours before enjoying it.

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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