

# PRIMITIVO

SALENTO IGT

## AUTENTIC & CHARMING

**Grape variety:** Primitivo

**Production area:** Salento - Apulia

**Soil:** clay-loam, medium limestone

**Alcohol:** 14% vol.

**Harvest:** end of August – beginning of September

**Aging:** big Slavonian oak barrels and stainless steel tanks.

**Tasting notes:** this Primitivo has an intense ruby red color with bright purple highlights. It exudes a complex bouquet with notes of plums and cherry in alcohol, finishing with dried fruits and fig jam hints. It reveals typical delicious aromas of licorice, cloves and dark chocolate reminiscences. A full bodied wine with an authentic and charming taste gently filling the mouth.

**Food pairing:** it pairs well with tasty and spicy red meat, roast, pork and aged cheeses. Delicious with a mushroom risotto or even alone, paired with dark chocolate.

**Service Temperature:** 18 C°

**Aging potential:** 5 years after the vintage

