



PRIMITIVO PUGLIA igp organic

Colour :

intense ruby red with purple and garnet hues

Bouquet :

licorice, exotic spices, dark cherries, anise and blackberries

Taste :

full bodied, layered, elegant and silky.

The delicate acidity is well balanced with velvety soft tannins and pronounced flavors of chocolate, tobacco and exotic spices.

The finish is long and persistent.

Specifications

Bottle : 0.75 l. screw cap

Classification : IGP Puglia

Area of production : Salento Area of Southern Puglia

Plant system : Guyot

Soil : limestone and clayey mixture

Alcohol Content : 14% vol

Serving temperature : 12 - 18° C

Grape varieties : 100% Primitivo

Ageing : 4 months in second passage American and French barriques