



PRIMITIVO SUSUMANIELLO SALENTO IGT

Grapes

Primitivo 70%, Susumaniello 30%

Production Area

Puglia, Salento area

Vinification

The grapes are harvested by hand during the second half of September. The fermentation takes place at a controlled temperature between 16°C and 18°C. Part of the wine ages in stainless steel tanks and another part in big oak barrels. The blend undergoes a final aging in bottle for 3 months.

Description

Dark red color with purple hints. Complex bouquet with red fruits aroma and spicy notes. In the mouth it is warm and intense.

Food pairing

Ideal with first dishes, grilled meat and aged cheeses.

Serving temperature

8°-10°C

Bottle

Bordeaux Nobile

Characteristics

Alcohol: 14.5 % vol.

Residual sugar: 14 g/l

