



MASSO ANTICO

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Masso Antico

Le Anfore Rosso Salento IGT

Organic

Vinification

The grapes are grown in the vineyard of Tenute Masso Antico in accordance with organic farming methods and harvested by hand. After vinification, the wine is aged with a double passage in cocciopesto amphorae and in French and American oak barrels. The cocciopesto amphorae, a special mixture of crushed earthenware aggregates, fibres, stone fragments, sand, cement binder and water, guarantee to the wine a controlled micro-oxygenation and the result is a fully developed wine with peculiar and genuine flavours.

Description

An intense ruby red colour, with scents of vanilla and chocolate, whisky and coffee. On the palate it is full-bodied and enveloping but at the same time harmonious.

Food Pairings

Goes perfectly with red meat and game cooked on the grill or in stews and with mature cheeses.



Primitivo



Salento, Puglia



16-18 °C



Alcol: 14.5%
Zuccheri: 8 g/l

