MASSO ANTICO

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Masso Antico



Primitivo Salento IGT da uve leggermente appassite

Vinification

The grapes used for Masso Antico Primitivo are grown using the vine training method known as “Alberello”, which has ancient origins and is typical of the Mediterranean area of Italy. It was developed to compensate the lack of water and the very hot climate. The now very rare Alberello system represents a very important part of the cultural and oenological heritage of Apulia. The rigorous handpicking is followed by a meticulous selection of the destemmed grapes. The grape withering on plants, favored by the sea wind, and a slow maturation in French oak barrels for about 6 months results in an outstanding full-bodied wine with soft tannins that release vanilla notes in the finish.

Description

Masso Antico Primitivo, with its ruby red color and its complex bouquet, is characterized by intense and fine aromas, which go from mature fruit to spicy notes.

Food Pairings

It pairs perfectly with grilled meat dishes, stew and aged cheese.

Primitivo	**Salento, Puglia**	**16–18 °C**	**Alcol: 14%** **Zuccheri: 16 g/l**