MASSO ANTICO

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Masso Antico



Primitivo Salento IGT Single Estate

Organic

Vinification

The grapes are grown in the vineyard of Tenute Masso Antico located in the heart of Salento, run according to the rules of organic farming. The grapes are selected in the vineyard and the vinification takes place in temperature- controlled steel tanks. At the end of the malolactic fermentation, the wine aged into French oak tonneaux with low - medium toasting for 4 months.

Description

An intense ruby red colour, with fruity hints of plum and ripe cherry at the nose. On the palate it is very full-bodied but at the same time soft and velvety, with a long-lasting finish.

Food Pairings

Perfect with first courses as *orecchiette* with sausage sauce, red meat as the typical *bombette pugliesi* and mature cheeses.

Primitivo	**Puglia**	**16-18 °C**	**Alcol: 14%** **Zuccheri: 8 g/l**