MASSO ANTICO

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Masso Antico

Primitivo ICE Salento IGT



Vinification

Harvested in the first days of September, the grapes are gently destemmed, and the soft pressing leaves many whole berries. Fermentation occurs in stainless steel tanks at a temperature of 16 degrees, using dry ice and a 6-day maceration period. After racking, only a portion of the wine undergoes malolactic fermentation to enhance freshness

Description

Ruby red color with violet reflections; on the nose, there are notes of fresh fruits like strawberry, sour cherry, and hints of dried plum. On the palate, it is enveloping, given its soft tannins, yet at the same time, it maintains linearity due to its acidic vein. Clean to the end, it continues to linger with its aromas even after drinking.

Food Pairings

Its freshness makes it ideal as an aperitif with cured meats and fresh cheeses. It pairs well with pasta or gnocchi in tomato sauce, typical orecchiette with turnip greens, and grilled meat-based second courses.

Primitivo	**Puglia**	**10-12 °C**	**Alcol: 12.5%** **Zuccheri: 5 g/l**