MASSO ANTICO

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Masso Antico



I Clasti Primitivo Susumaniello Salento IGT

Vinification

I Clasti from Tenute Masso Antico is the result of careful cultivation in the vineyard, carried out following the principles of traditional farming and with manual grape harvesting. The soil, characterized by clastic fragments, imparts an authenticity to the wines linked to the territory. This combination of elements is reflected in the sensory characteristics of the wines, creating an inseparable connection between the product and the place from which it originates. On the palate, its full-bodied structure harmoniously melds, creating a complete and satisfying sensory experience. Additionally, this exceptional wine undergoes a aging process, as it is patiently matured for 12 months in tonneaux.

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 Pairings

Ideal with first dishes, grilled meat and aged cheese.

Primitivo, Susumaniello	**Puglia**	**16-18 °C**	**Alcol: 14.5%** **Zuccheri: 4 g/l**