

Boccantino

Primitivo Susumaniello Salento IGT

Vinification

The grapes are harvested by hand during the second half of September. The fermentation takes place at a controlled temperature between 16°C and 18°C. Part of the wine ages in stainless steel tanks and another part in big oak barrels. The blend undergoes a final aging in bottle for 3 months.

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 cheeses.

Primitivo, Susumaniello	**Salento, Puglia**	**16-18 °C**	**Alcol: 14.5%** **Zuccheri: 14 g/l**