



Primitivo Rosato I.G.T. Puglia



Grape variety

100% Primitivo

Winemaking

it is obtained from selected and healthy grapes and with light contact with the grape skins, and through 1-day maceration in steel vats; after alcoholic fermentation, the wine is decanted into 150HL tanks, where the refinement is completed; the wine is then decanted, filtered and bottled.

Storage and ageing

in a humidity controlled cellar at a temperature of 10-12 °C. Maximum aging 1 year, best drunk when young.

Colour

rosé.

Bouquet

pleasant and delicate, with aromas of blackberries and aromatic herbs.

Flavour

the taste is delicate and balanced. It is persistent on the palate, with a fresh acidity.

Alcohol content

13% vol.

Optimal serving temperature

12-14°C

Gastronomic matches

this wine is ideal with grilled fish-based dishes and fish soup with tomato. It is excellent with pizza.