



## **AZZURRA**

### **Rosso I.G.T.**

### **Puglia**



#### Grape variety

80-90% Primitivo; 10-20% Negroamaro

#### Origin

Puglia Region

#### Winemaking

daily pumping over for the first week of fermentation then pumping every 2 days for the following week. The fermentation temperature is set between 24°C and 28°C. Once the alcoholic fermentation is over, the racking and soft pressing of the skins is carried out, the best conditions are set for the start of malo-lactic fermentation and, once this is completed, 2 or 3 rackings are carried out before we start to refine our Rosso Puglia IGT. Two types of wood are used, the 500-litre tonneau and the 6,000-litre large barrel. Once the refining in wood is finished, the wine is ready for bottling.

#### Storage and ageing

at a temperature of around 12-14°C in a cool, dry place; this is a wine which, if well-kept can last over 4 years.

#### Colour

deep ruby red, with elegant garnet hues.

#### Bouquet

this wine has very fine, intense and persistent well-marked aromas, with an ample bouquet that ranges from fruity notes, especially the morello cherry and blackberry, to the fresh spicy notes typical of southern wines, such as rosemary and pepper, with a closure of tertiary or ageing scents where chocolate and light vanilla reign.

#### Flavour

at first it presents as robust thanks to the passage in barrique, but at the same time enveloping and warm for its 16°. The tannin, attenuated by the presence of alcohol and glycerine is felt but it's veiled. The final notes are full and round. Excellent aftertaste with hints of morello cherry and plum.

**Alcohol content** 16% vol.

**Optimal serving temperature** 16-18°C

#### Gastronomic matches

matches meat based dishes, roasts, stews made with best cuts. Mature cheeses.