

PIETRASALATA

Primitivo Puglia
Indicazione Geografica Controllata



MILLE
NOVE
CENTO
DIECI

SUPERIOR

Grape varieties & production area:

100% Primitivo cultivated in vineyards with native alberello-trained vines in Manduria, Puglia, on fertile limestone-clay soils with deep layers of red soil. A Mediterranean climate and temperature excursions contribute to the completion of the "terroir".

Tasting notes:

Ruby-red in color with purplish highlights. The nose offers up fine and delicate hints of small red fruits, accompanied by overtones of plum and black cherry. On the palate, it is soft and enveloping, typical of the grape variety yet well-balanced with an acidic component. An intriguing and complete wine with a persistent and rich finish.

Harvest & production technique:

The grapes are hand-picked in crates in the last week of August, when fully ripe. Destemming is followed by fermentation and maceration at a controlled temperature for two weeks. Extraction is carried out via pumping over, racking, soft pressing and the separation of the lees. After malolactic fermentation and natural clarification, the wine is transferred to steel vats and successively bottled to complete refinement.

Food pairings:

A versatile wine. Ideal with elaborate pasta and rice dishes, white and red meat. Excellent also with medium-mature cheeses.

Serving temperature:

Serve at 18°/20°C.