

D.O.: Puglia



VARIETIES

Primitivo.

TYPE OF SOIL

Mainly deep clay-loam soil, with sandy areas.

WINEMAKING METHOD

Fermented at a controlled temperature with about two weeks of maceration and frequent, gentle pumping over.

SENSORY PROFILE

Deep purply-red colour. Generous ripe red fruit aromas, black and morello cherry jam, black pepper and vanilla, and hints of Mediterranean scrubland. Concentrated, velvety flavour with berry fruit jam and liquorice notes in the finish.

FOOD PAIRING

Roasted or stewed red meats, game, mature cheeses.

