



Terre di Valgrande

Primitivo IGT Puglia

PRODUCTION AREA

Puglia

GRAPE VARIETY

Primitivo

WINE PRODUCTION

Traditional fermentation for 30 - 45 days at a controlled temperature in oak barrels.

Maturation for 12 months in barrels, and refining for another 4 months in bottle.

ANALYTICAL DETAILS

Total acidity: 5,90 g/l

Alcoholic degree: 14,0 %

ORGANOLEPTIC NOTES

Ruby red intense colour with violet glares. Scent and taste typically fruity of berries and slightly of black sour cherry and plum with some spicy and balsamic notes. A perfect balance of smoothness, freshness and minerality.

Best with strong flavoured dishes like pasta with gravy, roasted beef, game, grilled meat as well as fish and aged cheeses.

Serving temperature: 18-20 °C

