

20 VENTITERRE



Primitivo



APPELLATION

Salento IGT



AREA

Salento, Puglia
(Southern Italy)



GRAPES

100% Primitivo



ALCOHOL LEVEL

13% vol.



BOTTLE SIZE

750 ml

VINIFICATION AND AGEING

The grapes are subjected to a soft crush in horizontal presses. Fermentation lasts eight days and occurs at a controlled temperature of 25-28°C (77-82°F). After the alcoholic fermentation is over, the wine undergoes also the malolactic fermentation, a process that lowers total acidity and makes wines seem rounder and fuller in flavor.

COLOUR

Relatively dark but brilliant ruby-red.

BOUQUET

Ample and persistent with hints of fully ripe red fruit, plums and sweet spices.

FLAVOUR

Dry with a solid structure and outstanding roundness. It shows a complex fruitiness on the palate that is remarkably persistent.

SERVING TEMPERATURE

Serve at 16° - 18° C. (61 - 64° F.).

FOOD MATCHES

Ideal with tasty pasta, red meats, whether roasted or prepared in sauces as well as feathered and furry game and cheeses that have been aged for moderate periods.