



Primitivo Rosato 2022



APPELLATION

Puglia IGT



AREA

Puglia



GRAPES

85% Primitivo,
15% other varieties



ALCOHOL LEVEL

12,5% by volume



BOTTLE SIZE

750 ml

VINIFICATION AND AGEING

The grapes, picked when fully ripe, are gently crushed and destalked and the resulting juice is then fermented for 21 days at a temperature of 25-28°C. Once the vinification process is completed, the wine is aged for 4 months in 350-litre French oak 'tonneaux'.

COLOUR

Pale pink tending towards onion-skin shade, very bright.

BOUQUET

Broad bouquet of red fruits, such as cherry, blackberry and pomegranate, with a light hint of white flowers.

FLAVOUR

Mineral and enveloping taste.

SERVING TEMPERATURE

Best served cool, around 8° - 10° C.

FOOD MATCHES

Its pleasantly light, fruity style makes it an elegant accompaniment to entrees and simply prepared fish or vegetables dishes.