



TERRAGNOLO PRIMITIVO SALENTO I.G.P. ROSSO

TERRITORY

The Salento region is identified by three climatic elements: the sun, the architect that creates generous degrees of sugar, the sea, responsible for the minerality of the wines, and the wind that makes this area naturally free of disease and particularly suitable for the production of "natural" wines. Characterized by extensive flat areas and modest hilly reliefs, the Salento region is geologically constituted by a calcareous structure of medium texture.

VARIETY INFORMATION

Primitivo is a black grape variety native to Puglia. It owes its name to the characteristic vegetative phases of the plant, all early, from ripening to sprouting, from flowering to veraison, and from which the old name "Primaticcio" is derived.

AREA OF PRODUCTION

Salento - Apulia

VINEYARD ALTITUDE

100 m s.l.m.

SOIL TYPOLOGY

Calcareous-clayey soil

TASTING NOTES

COLOUR

Intense ruby red with luminous reflections.

AROMAS

On the nose there are perceptions of ripe red fruit, in particular, plum and black cherry, hints of vanilla and honey. On the finish, one can detect spicy nuances of tobacco and licorice.

PALATE

On the palate it reveals good body and good structure with lively hints of ripe fruit and spices. It has a pleasant and subtle astringent note. The fruity return on the finish is excellent, enriched by a delicate coconut note. The finish is long-lasting, capable of giving a pleasant fruity persistence.

PAIRING RECOMMENDATIONS

Game, grilled or stewed meat.

DEGREE OF ALCOHOL

15.0%

SERVING TEMPERATURE

18° C