



Primitivo 55%

Malvasia Nera 45%

IGT Salento



VOL.

13,5%



750

ml



LOCATION

Provinces of Brindisi and Taranto. Claylike soil containing limestone.

AGING

Malo-lactic fermentation and aging in French oak barrels (medium toasting) for about 3-4 months.

TASTING NOTES

The chalice is tinted ruby red with violet reflections. The bouquet gives notes of red berried fruits such as prune, cherry, and blackberry. Hints of spice at the finish, reminiscent of cinnamon and cloves.

SERVING TEMPERATURE

16 - 18°.

FOOD PARING

Ideal as an aperitif, paired with well-structured pasta and rice dishes, meat dishes, and the great recipes of the Mediterranean tradition.

