

# NOTTE ROSSA

## Technical sheet

### Primitivo Puglia IGP Bio



**Wine type** Red

**Appellation** Puglia IGP

**Grape** Primitivo

#### Production area

Salento, Puglia. Vines are grown at an altitude of around 100 m above sea level with high average temperatures and medium-low rainfall. The soil is shallow and medium textured (sandy loam)

**Vine Training** Espalier, 5000 vines per Ha

**Harvest** First week of September

#### Vinification and ageing

Destemming of the grapes and maceration at a controlled temperature of 25°C as long as the alcoholic fermentation lasts. The next step is the soft pressing of the grapes and the consequent start of the malolactic fermentation. Aged in stainless steel tanks

#### Tasting notes

Deep ruby red with crimson reflections; rich of mature fruit, cherries and plums, with notes of coffee and black pepper. A full-bodied wine, soft and balanced, with a pleasantly lingering aftertaste

#### Best served with

Savory first courses, red meats and hard cheeses.

**Serving temperature** 16-18°C