



SAN MARZANO

Naca

PRIMITIVO PUGLIA IGP BIO



Wine type: Red

Grape: Primitivo

Appellation: Puglia IGP

Vine training: Guyot

Vines per ha: 5.000

Production area: San Marzano, Salento, Puglia. The area is about 100 meters above sea level and benefits from great diurnal temperature variations

Soil: Clayey, thin and full of rocks

Harvest: First week of September

Vinification: 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

Ageing: In stainless steel tanks

Tasting notes: Deep ruby red with crimson reflections, rich bouquet 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: Savoury first courses, red meats and hard cheese

Serving temperature: 16-18°C



WINE SHARING BEAUTY