



Welcome to Puglia.

IMPRINT PRIMITIVO

PUGLIA

INDICAZIONE GEOGRAFICA TIPICA



Grapes: 100% Primitivo.

Vineyards Site: Between Lizzano, Manduria, and Sava, average vine age between 20 and 40 years.

Vinification: Late harvest and drying on the vine or in a drying room for almost two months. Fermentation proceeds at low temperatures for several weeks.

After pressing, the wine ages throughout the winter in concrete vats and then in bottle for at least 6 months.

Winemaker's Notes: Purple red with violet reflections. Aromas of red fruits, blackberries, raspberries, and blueberries with spicy notes. Velvety and rounded on the palate, with a long finish.

Food Pairings: Lasagna, eggplant parmigiana, roasts and mixed grills, and mature cheeses.

Serving Temperature: 16°–17° C

Alcohol: 14%

Mark Verzaio