

JÈMA 2014

CLASSIFICATION: I.G.P. Salento

GRAPE VARIETIES: 100% Primitivo organic wine

PRODUCTION ZONE: Cutrofiano (Lecce)

TRAINING SYSTEM: guyot

SOIL: Sand, Limestone, Clay

WINE YELD PER HECTARE: 45 HL

VINIFICATION: After de-stemming and crushing, the must is allowed to ferment with the skins for 6-7 days at a temperature of 25-26° C.

FERMENTATION: In steel for approximately 20 days

AGING In bottle

ALCOHOL: 14,00%

TOTAL ACIDITY: 5,60 gr/lt

FOOD PAIRING: A Salentina specialty of minced horse meat, braised lamb, Codfish Livorno style

SERVE AT: 16°-18° C.



L'Astore
MASSERIA

PRIMITIVO

SALENTO ROSSO

Indicazione Geografica Protetta

PRODOTTO IN ITALIA

Jema



L'Astore

MASSERIA