



ALBERELLI DI PRIMITIVO DAL 1955

Classification: Salento IGP Organic Red

Variety: 100% Primitivo by late harvested grapes

Luogo di produzione: Manduria (Taranto)

Type of Soil: Red soil

Training system: short 'Alberelli' trees planted in 1955

Wine Yield per hectare: 25 hl

Vinification: in stainless tank for 3-4 weeks with maceration pre and post-fermentation

Aging: 18-24 months in Slavonian oak tonneaux. The aging continues in bottles for 8-12 months

Alcohol: 15- 16%

Serving at: 18-20°C

Tasting notes

Brilliant and concentrated ruby red. Very rich nose with a complex bouquet of ripe fruit: cherry, blackberry, and currant. Hints of tobacco and lightly toasted spices. Great freshness and minerality with tannins that pleasantly stand out. In the mouth, sour cherry in alcohol, notes of chocolate, and balsamic. Full-bodied wine with great acidity, it gives pleasure to the sip. Long gustatory persistence.

Food pairing

Pork and meat sauce-based dishes (as the typical Pugliese orecchiette). And also, grilled and roasted meats, game, stews and cured meats. Aged cheese with spicy notes. At the end of a meal, excellent with dry pastries.

