



JÈMA

Classification: Salento IGP Organic Red

Variety: Primitivo

Place of production: Cutrofiano (Grecia Salentina)

Type of soil: red soil on limestone substrate

Sistema di allevamento: Guyot-spurred cordon

Wine yield per hectare: 45/50 hl

Vinification: Pre-fermentation cold maceration on skins and then in stainless steel. It follows a *pied de cuve* fermentation for approximately 10 days.

Aging: steel and cement for approximately 12-18 months and then in bottle. Addition of a modest quantity of Alberelli Primitivo.

Alcohol: 14 - 14,50%

Serving at: 16-18°C

Tasting notes

Ruby red with impressive texture. To the nose, rich, elegant, and fresh. Notes of black cherry, plum, American tobacco, bay leaf, liquorice, eucalyptus, myrtle, tamarind, in a delicately spiced blanket. On the palate, enchantment of balance and velvet harmony. Refreshing balsamic puffs on the finishing.

Food pairing

Pasta with meat sauce, stew with primitive, lamb, *cardoncelli* mushrooms potatoes and local Salento radishes. It also matches sheep's meat stew, stewed cod fish, grilled meat. Semi-seasoned pecorino.

