



Jèma

Classification: Salento IGP Organic Red

Variety: Primitivo

Place of production: Cutrofiano (Grecìa Salentina)

Soil type: Sandy, silty, clayey

Farming method: Guyot

Average grape yield of wine per hectare: 45-50 hl

Vinification: Prefermentative cold maceration on skins and fermentation in inox steel for about 10-12 days

Ageing: Steel and cement for about 12-18 months and then in bottle

Alcohol content: 14%

Service temperature: 16-18°C

Sensory Notes

Bright ruby red. Notes of black cherry, plum, American tobacco, bay leaf, eucalyptus, myrtle, delicately spiced. Delicate, balanced and harmonious wine on the palate. Refreshing balsamic reminiscences at the end.

Matching

Furred game meat sauce: hare, wild boar and venison; roasted pig. Excellent with medium-aged cheeses.