



Primitivo, a black grape, is widespread in many Italian regions, but its ideal territory can be found only in Puglia, in the Manduria area.

Its origins are uncertain, but we think it originates from Dalmatia, and that it was introduced in Puglia over ten thousand years ago by the ancient Illyrian people.

Once used for blending, is now vinified in purity, thanks to more accurate vinification techniques, and it yields high-quality products that suit the taste of consumers.

Primitivo Salento IGT "Mezza Pezza"

GRAPE VARIETIES

Primitivo

WINEMAKING

Thermo-controlled maceration followed by the alcoholic fermentation.

AGEING

In stainless steel tanks.

ANALYTIC DATA

Alcohol content: 14 % vol.

ORGANOLEPTIC CHARACTERISTICS

Intense ruby color with purplish highlights; intense aroma with notes of plum and cherry, spicy and vanilla scents; well structured, soft and balanced, easy to drink.

GASTRONOMY

First courses with meat sauces, spicy red meats, game, seasoned cheeses.

Serving temperature 18-20 °C

AVAILABLE FORMATS

75 cl

