



VINO ROSSO D'ITALIA

TASTING NOTES:

This so called "table" wine made in off-dry style has a deep, violaceous red colour. The partial ageing of 30% of wine in oak contributes to the formation of this wine's notable bouquet with scent of red ripened fruits and spices. Full-bodied with a velvety warmth and soft tannins.

FOOD PAIRING:

Ideal with roasted meats, game dishes, flavourful cheeses.

SERVING TEMPERATURE: 16-18° C

REGION: Apulia

GRAPE VARIETIES: Primitivo, Negroamaro

VINIFICATION: in stainless steel tanks.

ALCOHOL: 15%

ACIDITY: 5.8 gr/l

RESIDUAL SUGAR: 10 gr/l