

PRIMITIVO

INDICAZIONE GEOGRAFICA TIPICA

Impressive, elegant, austere taste, supported by polished tannins and a vibrant mineral-acid vein.

Grape varieties: Primitivo 100%.

Area of production: Puglia, Italy.

Alcohol content: 14,5%.

Serving temperature: 18%.

Harvest: end of october.

Vinification: gentle pressing of the grapes; maceration from 10 to 15 days. Fermentation in stainless steel vats at controlled temperature. Malolactic fermentation in stainless steel vats.

Ageing: in stainless steel vats for 6 months.

Color: high purple red with ruby reflections.

Bouquet: bouquet of small berries, blackberry and plum blossom with delicate floral (pink) and vegetable notes (tea leaf), embellished with liquorice, graphite and wild memories.

Palate: impressive, elegant, austere taste, supported by polished tannins and a vibrant mineral-acid vein.



FOOD PAIRING

serve on roasts and meat sauce, braised, feathered and furred game and large cheeses.

MENICUCCI
FIRENZE 1689

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