



SYRAH-PRIMITIVO

Classification: IGP SALENTO ROSSO (red)

Grape Varieties: 80% Syrah – 20% Primitivo

Alcohol content: 13,50% vol.

Soil: alluvial origin soil, mixed (sand, silt and clay) with calcareous zones.

Yield: 8-9 tons of grapes per Ha

Training method: Goblet and Cordon Spur

Vineyard density: 4500-5000 plants per ha

Ageing: at least 2 years depending on the harvest

Vinification: After careful selection of the grapes, they are de-stemmed; the must ferments in steel tanks for 10-12 days at a controlled temperature of 23-24 ° C. The alcoholic and malolactic fermentation takes place in steel.

Tasting notes

Color: purple red

Bouquet: intense and persistent with hints of ripe fruit and spices

Taste: warm, soft and full-bodied

Serving temperature: 16-18 C°

Pairing: grilled red meat, game and aged cheese