

TORRÆ D E L S A L E™

PRIMITIVO I.G.T. PUGLIA - BIO



Grape Varietals: 100% Primitivo

Vineyards: Central Puglia, organically grown

Average age of the vines: 20 years

Soil: clayey and skeletal-rich

Harvest Period: end of September

Vinification: traditional red, with prolonged maceration and frequent pumping over and punching down at a maximum temperature of 24°C. Ageing in stainless steel only

Alcohol Content: 13.5% by vol.

Residual Sugar: 3.5 grams per liter

Color: deep ruby red, with intense violet notes

Aroma: notes of overripe red fruit, especially plums and sour cherries

Palate: broad, enveloping, balanced, with soft tannins and a long finish

Food Suggestions: red meats, roasts, braised meats, mature cheeses

Serving Temperature: 14-16 °C / 57-61 °F