

TORRÆ DEL S A L E™

PRIMITIVO I.G.T. PUGLIA - BIO



Grape Varietals: 100% Primitivo.

Average age of the vines: 20 years.

Soil: clayey.

Harvest Period: end of September.

Vinification: traditional red wine fermentation with long a maceration and frequent stirring at a constant temperature of 24°C. Following the racking, the wine rests in stainless steel until the bottling phase.

Alcohol Content: 13% by vol.

Residual Sugar: 4 grams per liter.

Color: deep ruby red with intense purple reflections.

Aroma: notes of ripe red fruit, such as plum and black cherry jam.

Palate: ample, well-balanced, and enveloping; the tannins are soft, and the wine's good persistence enables an extremely pleasant fruity taste.

Food Suggestions: red meat, roast and braised meats, aged cheese.

Serving Temperature: 16-18 °C / 61-64 °F.