

# 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.