

# MASSERIA Supreno™

## PRIMITIVO SALENTO I.G.T.

**Grape Varietals:** 100% Primitivo.

**Average age of the vines:** 25 years.

**Soil:** silty with red clay.

**Harvest Period:** end of September.

**Vinification:** traditional red wine vinification with 15 days of grape skin maceration at a controlled temperature of 25°C. Once the alcoholic fermentation is finished, the wine is rested on the lees in stainless steel until the bottling phase.

**Alcohol Content:** 13% by vol.

**Residual Sugar:** 5 grams per liter.

**Color:** intense ruby red with purple reflections.

**Aroma:** ripe fruit notes, such as plum and blackberry jam, black cherry, and blueberry. There's also a light hint of tobacco and graphite.

**Palate:** well-structured wine with an evident velvety tannin. It's inviting and round on the palate. Harmonious, well-balanced, and persistent.

**Food Suggestions:** steak tartare, meat-based pasta sauces, fresh and aged cheese.

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

