

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.

