

MASSERIA Supreno™

PRIMITIVO SALENTO I.G.T.

Grape Varietals: 100% Primitivo

Vineyards: Salento in southern Puglia

Average age of the vines: 20-25 years

Soil: loam with red clays

Harvest Period: last 10 days of september

Vinification: 10 days of maceration at a maximum temperature of 25 °C. For the maintenance of the primary aroma

Alcohol Content: 14% by vol.

Residual Sugar: 6 grams per liter

Color: ruby red

Aroma: ripe plum, blueberry, graphite and vanillas notes

Palate: powerful on the tannins and great concentration. Fresh aftertaste

Food Suggestions: steak tartare, pasta with meat sauce, cheese

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

