

# ALESSANDRO BERSELLI

## Signature Collection

### PREMIUM PRIMITIVO SALENTO I.G.T.

**Grape Varietals:** 100% Primitivo.

**Average age of the vines:** 30-40 years.

**Soil:** calcareous and clayey.

**Harvest Period:** first half of September.

**Vinification:** pressing followed by 20 days of fermentation with maceration of the grape skins at a controlled temperature, where the grape must is pumped daily. The malolactic fermentation takes place in barriques, then the wine is aged in American oak barrels for at least 18 months.

**Alcohol Content:** 15% by vol.

**Residual Sugar:** 3 grams per liter.

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

**Aroma:** extremely rich and intriguing bouquet, with main notes of cacao, dark chocolate, ripe plum, vanilla, blueberry jam, pepper and a slight note of dried coconut.

**Palate:** of great impact, the tannins are velvety yet important, with notes of ripe fruit and cacao; it's very persistent and naturally soft, there's also a pleasant spiced note in the finish.

**Food Suggestions:** BBQ, grilled meats, wild game, and aged cheese.

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

