

Primitivo Puglia IGT - Barocco



Region. Puglia



Grapes. 100% Primitivo di Puglia. Hand picked grapes from selected vineyards facing Adriatic and Ionio seas in Apulia peninsula.



Vinification. Soft pressing of the grapes, fermentation at controlled temperature and 10-15 days maceration on the skins.



Tasting notes. Deep red with ruby hints. Black fruits and spicy flavors. Full, warm, rich flavors in the mouth.



Analysis. Alcohol 13,5% vol; Total Acidity 5,8 g/l; Residual Sugar 8,5 g/l.



Food Pairings. Perfect with pasta, chicken, lamb, game and cheeses. Serve at 16-17 °C. To drink while still young.



Bottle. "Sissi" 750 ml (in box of 6 bt.).

