

ÒTRE

Primitivo



Grape:	100% Primitivo Puglia PGI Red
Training system:	Espalier
Harvest Method:	Manual
Primary fermentation:	20 days of prolonged maceration in steel containers.
Maturing & Aging:	In French wood for 6 months, in steel containers for 1 year, and finally refined in the bottle.
Alcohol:	15° Alc. Vol. %
Res. sugar:	7.5
Acidity:	6
Characteristic notes:	Bright red with good consistency, elegant aromas of ripe fruit and plum and fig jam, spicy and floral. The palate is warm, intense and structured with soft and elegant tannins.
Pairings:	Ideal with grilled roasts.
Bottle:	e 0.75L 1.5kg Bordelaise Style Cork Closure.
Parcel:	6 bottles 25x17x31 0.13 Volumes Mc 8.4kg.
Pallet:	84 or 105 parcels 80x120x180 1.8 Volumes Mc 950kg.