

FAVÙGNĚ – LOCAL GRAPES

Primitivo



Grape:	100% Primitivo Puglia PGI Red
Training system:	Espalier
Harvest Method:	Manual
Primary fermentation:	15 days of prolonged maceration in stainless steel tanks.
Maturing & Aging:	In steel containers for 1 year and at the end of aging in the bottle.
Alcohol:	13,5° Alc. Vol. %
Res. sugar:	4
Acidity:	6
Characteristic notes:	Bright red with good consistency, elegant aromas of fresh fruit and plum jam, follow structure on the palate with soft and elegant tannins.
Pairings:	Grilled roasts are the recommended combinations.
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.