

TIATI

Primitivo Black



Grape:	100% Primitivo Puglia PGI Red
Training system:	Espalier and sapling
Harvest Method:	Manual
Prod/hectare:	60 quintals.
Primary fermentation:	20 days of prolonged maceration in steel containers.
Second fermentation:	In 300-liter French oak for 8 months, in 50hl barrels for 4 months, then in bottle for 6 months.
Alcohol:	15° Alc. Vol. %
Res. sugar:	6
Acidity:	6.5
Characteristic notes:	Bright red with fruity, balsamic and spicy notes. On the palate it is fresh, full and soft, with an elegant balance between sweetness and tannin.
Pairings:	Ideal with grilled roasts.
Bottle:	e 0.75L 1.5kg Burgundy style Cork closure.
Parcel:	6 bottles 25x17x31 0.13 Volumes Mc 8.4kg.
Pallet:	84 or 105 parcels 80x120x180 1.8 Volumes Mc 950kg.