



Roccamura

Primitivo Puglia IGT

PRODUCTION AREA:

Apulia

GRAPES:

100% Primitivo

ALCOHOL CONTENT:

13.5% Vol.

VINIFICATION

This Primitivo comes from an accurate selection of grapes from vineyards of the Puglia region in order to obtain the most concentrated wine, higher alcohol level and lower possible acidity.

After destemming, the grapes are gently pressed, allowing the skin to remain intact and optimizing color extraction.

Fermentation takes place at controlled temperature of 22-25 ° C for 8-10 days.

TASTING NOTES

Colour:

Big extract of colour, deep inky ruby red.

Bouquet:

Tar, liquorice and red berries. Delicious fruity fragrances.

Flavour:

Full-bodied, warm, with strong tannins.

FOOD PAIRINGS

Ideal with hot and spicy food.

Service Temperature: 16/18°C.

CURIOSITY

Primitivo variety traditionally grows in Puglia (the "heel" of Italy), where it was introduced in the 18th century. DNA fingerprinting revealed that it is genetically equivalent to the Croatian grapes Crljenak Kaštelanski and Tribidrag. The grape found its way to the United States in the mid-19th century, and became known by variations of the name "Zinfandel". The grapes typically produce a robust red wine.