



Vignali Roccamena

Primitivo Puglia IGT

PRODUCTION AREA:

Apulia

GRAPES:

100% Primitivo

ALCOHOL CONTENT:

13% Vol.

VINIFICATION

After an accurate selection of grapes from vineyards of the Puglia region, we proceed with the old traditional vinification method: completely mature grapes are hand-picked from vineyards, the fermentation and maceration with the skins take place at controlled temperatures of 23-25°C. Very good to be drunk young, we do not proceed with any kind of ageing. A further ageing in the bottle enhances the richness of this flavorful wine.

TASTING NOTES

Colour:

Dark and intense ruby colour.

Bouquet:

It reveals a nose of tar, licorice and red berries.

Flavour:

Full-bodied, warm and fruity, with strong tannins.

FOOD PAIRINGS

Ideal with spicy grilled meat, roasts and stuffed Ravioli pasta with rich tomato sauce.

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.