



## Nerone

Primitivo IGT Puglia

### PRODUCTION AREA:

Apulia

### GRAPES:

100% PRIMITIVO

### ALCOHOL CONTENT:

18% Vol.

### VINIFICATION

Grapes are selected from the most vocated and best exposed soils, in vineyards with lower grape concentration so that nutrients can better concentrate in berries. After late harvest, a longer maceration takes place, around 20 days, to allow a higher concentration of polyphenols, thanks to the extended contact with skins.

Vinification in stainless still tanks at controlled temperature (24-26°C) is followed by a 6-month refinement in big barrels.

### TASTING NOTES

**Colour:** Big extract of colour, deep inky ruby red.

**Bouquet:** Balsamic bouquet, with notes of black ripe fruits.

**Flavor:** Full-bodied, warm, with strong tannins.

### FOOD PAIRINGS

Ideal with wild game, lamb and seasoned cheese.

Service Temperature: 16/18°C.

### EAN CODE

8051490273070

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