



Arrogantone

Puglia IGT Primitivo
Appassimento

PRODUCTION AREA:

Puglia

GRAPES:

100% PRIMITIVO

ALCOHOL CONTENT:

15,5% Vol.

VINIFICATION

Grown among the rows of sunny vineyards of Puglia, this full-bodied Primitivo is obtained following the traditional Appassimento method. During ripening time of grapes, bunches undergo a "narrowing" so a gradual and natural drying can occur. Then, once right sugar content is reached, grapes are harvested and vinified.

Fermentation is stopped at 15,5% vol. alcohol: all these conditions guarantee a natural sugar content and the right balance between acidity and smoothness.

Aged for at least 8 months in oak barrels, it completes its aging in the bottle for a minimum of 2 months.

TASTING NOTES

Colour: Deep ruby red.

Bouquet: Ripe red fruits; hints of plum and jam.

Taste: full-bodied, long-lasting and warm. Sweet but not luscious.

FOOD PAIRINGS

Ideal with grilled red meat and aged cheeses and pastries.

Service Temperature: 16/18°C.

EAN CODE

8051490273063

www.agricoleselvi.it