

## Primitivo Puglia IGT - Barocco

---



**Region.** Puglia.



**Grapes.** 100% Primitivo di Puglia. Hand picked grapes from selected vineyards facing Adriatic and Ionian seas in Apulia peninsula.



**Vinification.** Soft pressing of the grapes, fermentation at controlled temperature and 10-15 days maceration on the skins.



**Tasting notes.** Intense red with violet reflections. The bouquet is full and ethereal with hints of ripe red berry fruit, dried figs, spices and toasted vanilla. Enveloping, full, harmonic and well structured taste. Velvety and pleasant to the palate.



**Analysis.** Alcohol 13,5% Vol; Total acidity 5,8 g/l; Residual sugar 8,5 g/l.



**Food Pairings.** Perfect with pasta, chicken, lamb, game and cheeses. Serve at 16-17 °C. To drink within 5 years from the harvest.



**Bottle.** "Sophia" 750 ml (in box of 6 bt.); 1 L (in box of 6 bt); 1,5 L (in box of 6 bt); 2 L (in box of 6 bt).

