

SENSI

FAMILY OF WINEMAKERS SINCE
1890

Primitivo / Puglia IGT

Grapes Primitivo

Production area Area between the provinces of Taranto and Brindisi

Altitude 0-100 meters a.s.l.

Type of soil Calcareous-clayey, very fresh, humid and red in color due to the presence of iron.

Alcohol 14 % vol.

Fermentation It is fermented for -12 days at a temperature of 20-24°C, then macerated for 15 days at 27-28°C in steel tanks, with pumping over and delestage techniques. Subsequent malolactic fermentation, racking and addition of sulphiting agents.

Aging In steel tanks with micro-oxygenation.

Tasting notes Ruby red color, aroma of cherry and plum mixed with toasted hints of vanilla. Full-bodied, round and well structured.

Food pairings Meat roast, cold cuts and aged cheeses.



0,75 l
