

DIAMANTE

PRIMITIVO RISERVA DOC GIOIA DEL COLLE

Wine type: **Red**

Grapes: **Primitivo**

Vintage: **2015**

Vineyard location: **Gioia del Colle area, south of Bari, Puglia**

Altitude: **mt .300- 350 o.t.s.**

Soil type: **clayey, calcareous**

Training system: **Bush vines**

Vines per hectare: **6000**

Grape yield kg/ha: **60.000kg**

Harvesting: **Grapes harvested by hand mid to late September**

Vinification: **Thermo-controlled maceration and alcoholic fermentation for about 15-20 days. Subsequent storage in steel**

Ageing: **In French oak barrels for 12 months, in steel and then in the bottle for another 6 months.**

Alcohol degree: **15 % vol**

Tasting notes: **Wine with deep ruby tending towards garnet, the nose is intense and persistent with notes of drunken cherries, black cherries, cinnamon, licorice and cocoa; soft, full and slightly tannic on the palate.**

Food pairings: **Meat and game based dishes and mature cheeses.**

Serving temperature: **16-18°C**

Storage: **in a cool place, away from light and heat sources.**

Size: **0.75 L**

