

GRANATO

PRIMITIVO IGP PUGLIA

Wine type: **Red**

Grapes: **Primitivo**

Harvest: **2022**

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

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

Soil type: **clayey, calcareous**

Training system: **spurred cordon**

Vines per Hectare: **4500**

Grape yield kg/ha: **70.000 kg**

Harvesting: **Grapes hand harvesting mid September**

Vinification: **Thermo-controlled maceration and alcoholic fermentation for about 10-15 days.**

Ageing: **In French wooden barrels for about 3 months, steel and then in the bottle.**

Alcohol degree: **15 % vol**

Tasting notes: **Ruby red wine tending to garnet, intense, fruity bouquet with notes of black cherry and jam that accompany spicy hints of black pepper. Soft yet sapid and slightly tannic on the palate.**

Food pairings: **Rich meaty dishes, and mature cheeses.**

Serving temperature: **16-18°C**

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

Size: **0.75 L**

