

ROBINUS

PRIMITIVO IGP PUGLIA

Type of wine: **Red**

Grapes: **Primitivo**

Harvest: **2023**

Vineyard location: **Area around Acquaviva delle Fonti e Gioia del Colle,**

Bari, Puglia

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

Soil type: **clayey, calcareous**

Training System: **spurred cordon**

Vines per Hectare: **4200**

Grape yield kg/ha: **70.000-80.000kg**

Harvesting: **Grapes hand harvested mid September**

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

Ageing: **In steel, then in wooden barrels for 2 months, and finally in the bottle.**

Alcohol degree: **13.50 % vol**

Tasting notes: **A ruby red wine, delicate bouquet with notes of cherry, blackcurrant and plums that accompany spicy hints such as cocoa and black pepper. Well rounded and balanced, with a full body.**

Food pairings: **Meat based dishes, robust first courses, mature cheeses.**

Serving temperature: **16-18°C**

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

Size: **0.75 L**

