

AROMEA

PRIMITIVO *indicazione geografica protetta* PUGLIA

ORGANIC WINE



GRAPES

100% Primitivo

COLOUR

Intense ruby red with purple and garnet hues

BOUQUET

Licorice, exotic spices, dark cherries, anise and blackberries

TASTE

Full bodied, layered, elegant and silky. The delicate acidity is well balanced with velvety soft tannins and pronounced flavors of chocolate, tobacco and exotic spices. The finish is long and persistent.

SPECIFICATIONS

BOTTLE 0.75 l. screw cap

CLASSIFICATION IGP Puglia

AREA OF PRODUCTION Salento Area of Southern Puglia

PLANT SYSTEM Guyot

SOIL Limestone and clayey mixture

ALCOHOL 14% vol

SERVING TEMPERATURE 12 - 18° C

AGEING 4 months in second passage American and French barriques

