



# Negroamaro Primitivo in cofanetto

## Still Red Wine

A wine perfect for pasta dishes with meat sauces, roasted meats, game, aged cheeses, traditional Puglian cuisine, and grilled lamb.

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Negroamaro Primitivo / IGP Puglia:

**ORIGIN:** Puglia

**VINE VARIETY:** Negroamaro and Primitivo

**SOIL:** Clayey and silty with calcareous marl

**GRAPE CULTIVATION:** Traditional bush-trained vines

**HARVEST:** Handpicked

**VINIFICATION:** Grape crushing and destemming, 15 days of maceration with the skins, fermentation at a controlled temperature of 25°C with selected yeasts.

**AGING:** Brief aging in large oak barrels. Throughout the process, the wine undergoes numerous analytical checks to ensure its integrity.

**BOTTLING:** Cold sterile

