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.



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