Negroamaro Primitivo Puglia IGP Appassimento

Still Red Wine

A wine suitable for rich pasta dishes, red meats and roasts, game, stews, and aged cheeses.



Negroamaro Primitivo Appassimento / IGT Puglia:

ORIGIN: Puglia

VINE VARIETY: Negroamaro and Primitivo

SOIL: Clayey soil, slimy with calcareous marl

GRAPE CULTIVATION: Traditional bush-trained vines

HARVESTING: Handpicked, late harvest

VINIFICATION: Grape crushing and destemming, 20 days of maceration with the skins, fermentation at controlled temperature with selected yeasts.

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

BOTTLING: Cold sterile

ALCOHOL CONTENT: 14.5%vol

COLOR: Deep red with garnet reflections

NOSE: Intense and complex, with notes of ripe fruit like plum and raspberries, raisins and candied fruit, vanilla, with hints of leather, tobacco, and a touch of pleasant spice.

TASTE: Warm, enveloping, well-structured, with long persistence; balanced and harmonious.

INTERNATIONAL PAIRINGS: Peking duck – China; Sauerbraten – Germany

SERVING TEMPERATURE: 14 – 16°C

CURIOSITY: This wine is made from grapes that are left to naturally dry on the vine. The result is a soft, deep glass with incredible charm, suited for elegance.