

# Primitivo Puglia IGT

*Il Feudo*<sup>®</sup>



## Still Red Wine

A wine well-suited for roasted red meats, grilled dishes, pasta with meat sauces, medium-aged cheeses, and legume soups.

Primitivo / IGT Puglia:

**ORIGIN:** Puglia, in the provinces of Taranto and Brindisi.

**VINE VARIETY:** Predominantly Primitivo with a small percentage of Negroamaro

**SOIL:** Medium-textured located around the 40° parallel north.

**GRAPE CULTIVATION:** Espalier

**HARVEST:** Mechanical

**VINIFICATION:** Crushing and de-stemming of the grapes with skin maceration, followed by temperature-controlled fermentation at 25°C using selected yeasts.

**AGING:** Aged in temperature-controlled stainless steel tanks. Throughout the aging process, the wine undergoes rigorous analytical checks to ensure its integrity.

**BOTTLING:** Cold sterile

**ALCOHOL CONTENT:** 12%vol

**COLOR:** Ruby red

**NOSE:** Intense aromas of Mediterranean herbs with a spicy finish.

**TASTE:** Balanced and persistent, with pronounced herbal notes.

**INTERNATIONAL PAIRINGS:** Spätzle with bacon and raclette – Germany, Fried empanadas – Argentina.

**SERVING TEMPERATURE:** 16 – 18°C

**CURIOSITY:** The first reliable historical records of this grape variety date back to the late 1700s, thanks to Don Francesco Filippo Indellicati. He observed in his vineyards a grape variety that ripened earlier than others, producing sweet, flavorful black grapes that could be harvested as early as late August.