

Primitivo Puglia IGT

Il Feudo[®]



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.