Primitivo Puglia IGT

DIECI.NOVE.DIECI

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 / Dieci.Nove.Dieci

ORIGIN: Puglia, in the provinces of Taranto and Brindisi

VINE VARIETY: 100% Primitivo

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

GRAPEVINE CULTIVATION: Espalier system

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 vats. Throughout aging, the wine undergoes numerous analytical checks to ensure its integrity.

BOTTLING: Cold sterile

ALCOHOL CONTENT:: 13% vol.

COLOR: Ruby red

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

PALATE: Balanced and persistent, with pronounced herbal notes.

SERVING TEMPERATURE: 16° – 18°C

INTERNATIONAL COUPLINGS: Lentil soup – Egypt Kofte kebabs – Turkey

CURIOSITY: The first reliable historical references to the spread of the Primitivo grape date back to the late 1700s, thanks to Don Francesco Filippo Indelicati, who noticed a grape in his vineyards that ripened earlier than others, producing sweet, flavorful black grapes that could be harvested as early as late August.