

# 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.

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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**CURIOSITY:** The first reliable historical references to the spread of the Primitivo grape date back to the late 1700s, thanks to Don Francesco Filippo Indelicati, who noticed a grape in his vineyards that ripened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.