

Primitivo Puglia IGP

PIETRE DEL SOLE



Still Red Wine

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

Primitivo / IGP Puglia:

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

VINE VARIETY: 100% Primitivo

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. The wine undergoes numerous analytical checks during aging to ensure its integrity.

BOTTLING: Cold sterile

ALCOHOL CONTENT: 13%vol

COLOUR: Ruby red

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

PALATE: Balanced and persistent, with pronounced herbal notes.

INTERNATIONAL PAIRINGS: Lentil soup (Egypt) – Kofte kebabs (Turkey)

SERVING TEMPERATURE: 16 – 18°C

CURIOSITY: The first reliable historical references to the spread of the Primitivo grape date back to the late 1700s, thanks to Don Francesco Filippo Indellicati, who noticed a grape variety in his vineyards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