

ALBERELLO 6

PRIMITIVO SALENTO IGP

Intense red.

Winemaking: maceration at controlled temperature of 24°-28°C.

After malolactic fermentation, aged in American barriques for about 3 months.

Intense fruity aromas of ripe plums and cherry jam. Notes of cocoa and spices, with a finish of vanilla. Smooth and full of ripe tannins.

Good with aged cheese, pasta and pizza.

Alcohol: 14,00% vol.

Volume: 750ml



COLLEZIONE INTERNAZIONALE