



## MORIGLIONE PRIMITIVO - SALENTO IGT



Volume: 13,5%

Grape: Primitivo

Soil: high clay content – sea level

Vine training: Espalier vine, cordon spurred

Yield per hectare: 90 ql.

Grape harvest: by hand at the beginning of September

Wine fermentation: in steel tanks between 22 and 24 C

Ageing: in steel and bottle

Color: ruby red

Flavors: Fruity notes, red fruits liquorice and spicy notes

Taste: mellow, well-structured and persistent

Pairing: grilled red meats, hamburgers, chicken and pork, mushrooms, aged cheese, savory first courses.

Apulian Specialty: Melanzane alla parmigiana (Eggplants parmesan)

Serving temperature: 18/20 C