



Nerone

Primitivo IGT Puglia

PRODUCTION AREA:

Apulia

GRAPES:

100% PRIMITIVO

ALCOHOL CONTENT:

18% Vol.

RESIDUAL SUGAR:

10,8 g/L

VINIFICATION

Grapes are selected from the most vocated and best exposed soils, in vineyards with lower grape concentration so that nutrients can better concentrate in berries. After late harvest, a longer maceration takes place, around 20 days, to allow a higher concentration of polyphenols, thanks to the extended contact with skins.

Vinification in stainless still tanks at controlled temperature (24-26°C) is followed by a 6-month refinement in big barrels.

TASTING NOTES

Colour: Big extract of colour, deep inky ruby red.

Bouquet: Balsamic bouquet, with notes of black ripe fruits.

Flavor: Full-bodied, warm, with strong tannins.

FOOD PAIRINGS

Ideal with wild game, lamb and seasoned cheese.

Service Temperature: 16/18°C.

EAN CODE

8051490273070

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