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VINO BIOLOGICO/ORGANIC WINE

green evolution

## PRIMITIVO PUGLIA IGT



### Production Area : Puglia



**Winemaking process:** After destemming, Primitivo grapes are not pressed, but left intact to reduce the damage to the skins and the color. Fermentation takes place at a controlled temperature of 24-25°C for 8-10 days. During the early stages of fermentation, the grapes are repeatedly raked and returned to bring out their aroma and tannins.

**Food Pairing:** Goes well with pasta with tomato sauce, aged cheese, game.

**Appellation:** Primitivo Puglia igt Organic

**Tasting notes:** Intense red color with a complex bouquet reminiscent of cherries, raisins and toasted almonds. Full-bodied on the palate but at the same time mild and elegant. Lasting pleasant after taste.



Serving temperature

18°C

%

Alcohol

13,5%



Grape variety

Primitivo



Residual sugars

7-9 g/l