



BARONAGGIO



Primitivo Riserva
Gioia del Colle DOC



VOL. 15,5%



750 ml

TYPE: Red

VINE VARIETY: Primitivo

CLASSIFICATION: Primitivo Gioia del Colle DOP

PLANTATION: 35-40 year old spurred cordon

PLANTING DENSITY: 4500 stocks per hectare

PRODUCTION AREA: Gioia del Colle, district of Baronaggio, characterised by wet winters and dry, very hot summers, with a thermal excursion ranging between 10-15°C that allows the complete ripening of grapes and wonderful results in vinification. Representative territory of DOP Gioia del Colle.

SOIL: Red land with outcropping rocks that, once crushed, give roots limestone and relief from the summer heat

GRAPE HARVEST: In September, first and second decade

WINE-MAKING: manual harvesting with selection of grapes, stalks removing, pressing, pre-fermentative maceration at 10°C for 24-48 hours. Thermal-controlled maceration and alcoholic fermentation by indigenous yeasts for about 10 days at 24-28°C. Racking and pressing of pomace by a soft press.

REFINEMENT: Malolactic fermentation in stainless steel containers and following aging in French barriques.

TASTING NOTES: Deep ruby red with reflections, involving and rich aromatic range: fruity, ripe fruit in alcohol, black cherries and cherries, blackberries and mulberries; spicy, pepper, cloves and liquorice; floral violets and roses, balsamic scents and light mineral vein complete the complex smell. Confirms its elegant texture, the alcoholic strength is perfectly balanced by its acidity and refined tannins that close in a very long and enticing finish, a wine undoubtedly marked by exquisite character for complexity and elegance.

PAIRING: Excellent with mixed roasts, baked and grilled lamb, game, aged and blue cheeses.

SERVING TEMPERATURE: 18°C (64F)



PACKAGE SIZE
17,5 l x 26 L x 33 H



PALLET (EPAL 120X80)
100 BOXES / 600 BOTTLES



PALLET (USA 120x100)
125 BOXES / 750 BOTTLES



EAN
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