



LAVAROSSA



Primitivo
Gioia del Colle DOC



VOL. 14,5%



750 ml

TYPE: Red

VARIETY: Primitivo

CLASSIFICATION: Primitivo Gioia Del Colle Doc

PLANTATION: 20 years old spurred cordon

PLANTING DENSITY: 4500 stocks per hectare

PRODUCTION AREA: central Murgia, Municipalities of Turi, Gioia del Colle and Putignano, characterised by wet winter and dry, very hot summer with a thermal excursion ranging between 10-15°C that allows the complete ripening of grapes and excellent results of wine-making. Territory declared 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 steel containers and following refining in concrete tanks.

TASTING NOTES: intense ruby red with reflections, it charms thanks to its delicate fruity charge and its notable balsamic scent, typical of the wonderful territory of provenance. Light and elegant spicy scents complete the complex and enveloping smell. It strikes with its strong and mild tannins, perfectly balanced with the heat and energy that the wine expresses. Good sapidity and freshness, delicate and persistent balsamic returns. Long and coherent closing, complex and armonic wine, full and elegant, it is undoubtedly a wonderful expression of Primitivo of Gioia del Colle.

PAIRING: excellent with mixed roasts, meat dishes and ragout, hard aged cheeses.

SERVING TEMPERATURE: 18°C (64F)



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



PALLET (EPAL 120X80)
95 BOXES / 570 BOTTLES



PALLET (USA 120x100)
115 BOXES / 690 BOTTLES



EAN
8054529660094