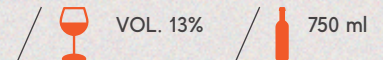
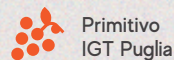




PETRIZZA



TYPE: Red

VINE VARIETY: Primitivo

CLASSIFICATION: IGT Puglia

PLANTATION: 0-10 year old spurred cordon

PLANTING DENSITY: 4500 stocks per hectar

PRODUCTION ZONE: Central Murgia, Municipalities of Turi, Gioia del Colle, Putignano, Sammichele di Bari, charcaterised by wet winters and dry, very hot summers with a thermal excursion ranging between 10-15°C that allows a complete ripening of grapes and excellent results during wine making. Representative territory of Central Murgia.

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 refinement in concrete and steel tanks.

ORGANOLEPTIC CHARACTERISTICS: Intense ruby red with purple reflections, deep aromas, typical of this varietal, fruitiness of red fruit, such as blackberries, cherries, black cherries, plums, herbs and balsamic scents, delicate flowery scents, full and balanced taste, with deep fruity returns; good acidity and velvety tannins. Long and dry closure, a remarkable territory wine, gentle and versatile in texture and freshness.

PAIRING: Perfect with first courses, red and white roast meats, mushrooms, medium-long aged cheeses and charcuterie

SERVING TEMPERATURE: 18°C (64F)



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



PALLET (EPAL 120X80)
115 BOXES / 690 BOTTLES



PALLET (USA 120x100)
125 BOXES / 750 BOTTLES



EAN
8054529660162