



TOPPARELLO

 Primitivo
IGT Puglia

/  VOL. 12,5% /  750 ml

TYPE: Rose'

VARIETY: Primitivo

CLASSIFICATION: IGT Puglia

PLANTATION: Spurred cordon

PLANTATION DENSITY: 4500 vines per hectare

PRODUCTION AREA: Central Murgia in the Municipalities of Turi, Gioia del Colle and Putignano, characterized by humid winters and arid and very hot summers with a temperature range of 10-15 ° C which allows complete ripening of the grapes and extraordinary results in vinification. Representative territory of central Murgia.

SOIL: Red land with high presence of rocky outcrops that when crushed give limestone and coolness to the roots in the summer heat period.

GRAPE HARVEST: First and second decade of September

WINE-MAKING: Manual harvest with sorting of the bunches, crushing-destemming, pressing of the destemmed grapes with soft presses using only the first fraction of must (60%) which is fermented at low temperature.

REFINEMENT: Refining in steel and in bottle for 4-6 months

TASTING NOTES: Lively bouquet of fruity and floral notes, among which the notes of cherry, pomegranate, violet and tea rose, savoury and fresh, fine and of good length, it closes dry and clean, enjoyable and highly drinkable wine, it gives a fine and delicate harmony of sensations

PAIRINGS: Very versatile wine for every sort of meal, it pairs well with traditional Mediterranean dishes, legume and white meat soups, elaborate fish and shellfish dishes, suitable to appetizers, grilled fish dishes, shellfish and crustaceans, but also white meats and medium-aged cheeses

SERVING TEMPERATURE: 8 ° -10 ° C (46-50F)



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
8054529660179