

TRE COMPARI

PRIMITIVO SALENTO IGP



GRAPE VARIETY

100% Primitivo.

PRODUCTION AREA

Francavilla Fontana (Br).

TRAINING SYSTEM

Spurred cordon and bush vine (alberello) 4,500 vines per hectare.

HARVEST

Early September. Hand harvest.

VINIFICATION

After being destemmed and crushed, the must macerates with skin contact for 8-10 days. Fermentation is carried out at 23-24° C.

AGEING

5 months in stainless-steel tanks, 1 month in bottles.

TASTING NOTES

Ruby red with garnet reflections; intense bouquet with notes of cherry and red fruits; soft and typical on the palate with good persistency.

FOOD PAIRING

Pasta with rich sauces, red meat, poultry roast and moderately aged cheese.

SERVICE TEMPERATURE

18° C.

