

Parol Vini S.r.l.

Primitivo Salento IGP



Classification:

Protected Geographical Indication

Grapes:

Primitivo

Lands:

Characterized by the presence of rock, restin on a layer of clay.

Alcoholic degree:

13.9%% in Vol.

Area of origin:

Provinces of Brindisi, Lecce, Taranto - Puglia Region - Southern Italy

Production technique:

Very mature harvest (as Primitivo is an early grape variety), are pressed with a traditional system. Long maceration, aged in barrels of wood for about 6-8 months.

Sensory analysis:

Vivid red wine, with intense violet shades, tending to garnet with aging. The scent is intense with ripe grapes, vinous with light aroma and characteristic of plum, blackberry and raspberry, combined with spiced pepper, coffee and cocoa. In the mouth is soft and rich, pleasing and elegant, with good intensity and persistence.

Bottling:

It is bottled using the cold sterile microfiltration technique.

Pairings:

High bodied wine, right in body, savory, however soft and balanced. Ideal for tasty dishes, grilled and skewers meats, roast and braised, exceptional with all types of cheese, also quite fresh. Serve at a temperature of 66-68°F.

