

## MONTORSO

### RED WINE FROM PRIMITIVO GRAPES

Intense, seductive and exclusive. A wine whose highlights are its beauty and amiable mouthfeel, for a gratifying unforgettable experience on nose and palate.



**CLASSIFICATION:** Puglia IGP red – Primitivo

**ZONE OF ORIGIN:** Puglia

**GRAPES:** 100% Primitivo

**VINIFICATION:** Gentle stripping in a destemmer with swinging cage, soft crushing and pre-fermentation maceration at a low temperature for 48 hours. Maceration and alcoholic fermentation at a controlled temperature (22-24°C) for about a week in stainless steel vats.

**AGEING:** Malolactic and elevage on fine lees for 4 months in different toasted French oak barriques.

**COLOUR:** Deep ruby red with a hint of purple

**AROMA:** Intense flowery and fruity scents blend with mentholated and spicy notes.

**FLAVOUR:** Warm, well-orchestrated and velvety, in an inviting mouthfilling blend with a persistent fruity spicy finish.

**ALCOHOL CONTENT:** 14,5% vol.

**TOTAL ACIDITY:** 5,5 g/l

**RESIDUAL SUGAR:** Dry

**SERVE AT:** 18-20°C

**RECOMMENDED FOOD PAIRINGS:** It is excellent with pasta dishes and main courses made with meat and game.

**TYPE OF GLASS** Renano and small Balloon

