

## PRIMITIVO ROSATO PUGLIA IGT

**Name:** Primitivo Rosato Puglia igt

**Appellation:** Indicazione Geografica Tipica

**Area of Production:** Puglia

**Vinification:** The hand-picked grapes are pressed and then the solid parts are immediately sorted from the liquid ones. The obtained must can undergo a fermentation at controlled temperature in stainless steel vats. That allows the wine to keep all aromas and characteristics of the grapes, as well as elegance and harmony.

**Grape Variety:** Primitivo, also known as Zinfandel, is one of Apulia's most prized grape varieties. It is perfectly suited to make rosé wines of real character.

**Tasting Notes:** Pale cherry pink in colour, Primitivo Rosato has a fruity nose hinting at summer fruits like melon and cherry. Dry and round, with a refreshing and lingering fruit finish.

**Food Pairing Notes:** Perfect as an aperitif, ideal with fish main courses, pasta, salads, shellfish and seafood. It is a good pairing to white meat and fried food and an excellent companion in outdoor dining in general.  
Serving temperature 8/10 °C.

**Ageing Potential:** 30 months

**Average Alcohol Percentage:** 13%

**Awards:**

SILVER MEDAL at the 2015 Concours Mondial - Bruxelles

COMMENDED at the 2015 Vinitaly Enologico - Verona

GOLD MEDAL at the 2014 Finger Lakes International Wine Competition

COMMENDED at the 2014 International Wine Challenge

COMMENDED at the 2014 Decanter World Wine Awards

SILVER MEDAL (NOVA D'ARGENT) at the 2014 Femmes et Vins du Monde

