



LAPACCIO

SALENTO

Indicazione Geografica Tipica



Geographic Area

Region of Salento in Apulia, Southern Italy.

Soil

Soil composed of limestone and clay.

Grape Varieties

Primitivo.

Vinification

The red Primitivo grapes are harvested and immediately pressed at controlled temperature. Fermentation is carried out with maceration on the skins for 12-14 days and daily pumping-over to extract more tannins and anthocyanins at 25-27°C. 50% of the wine is aged in barrique for 30-40 days.

Style

A wine with a depth of colour; a warm nose that reveals intense cherry and plum aromas; warm and rich, harmonious on the palate.

Food Pairings

Ideal for tasty pasta, grilled meats and seasoned cheeses. Serve at 16-18°C.

Packaging 0,75 l

Alcohol 13,5% vol