





Sasseo Primitivo IGT


 **VINTAGE**
2011


 **APELLATION**
Salento IGT

 **AREA**
Salento, Puglia

 **GRAPES**
Primitivo

 **ALCOHOL LEVEL**
14,5%

 **SERVING TEMPERATURE**
61°-64°F

 **BOTTLE SIZE**
750 ml

VINIFICATION

The grapes are grown on a terrain of reddish earth mixed with slabs of limestone that have been crushed according to the unique technique known as spietramento. The grapes are machine harvested, then gently crushed and de-stemmed. The must is then fermented over a period of 14 days at temperatures of 77-82 °F. Following fermentation, the wine is aged for 12 months in 6,000 liter Slavonian botte, followed by 3 months of aging in the bottle.

COLOR

Ruby-red with purple hues.

BOUQUET

Ripe raspberry, blackberry and blueberry with baking spice, thyme and delicate pine.

PALATE

Juicy and medium bodied revealing rich fruits, sweet herbs and milk chocolate that lead to plush tannins and an elegant finish.

FOOD PAIRINGS

Barbecued and grilled meats, an assortment of pastas with red sauce as well as blue, gouda and goat based cheeses.

 CAMPAIGN SUPPORTED BY REGULATION EC N. 1234/07

