

**DESIRE
LUSH & ZIN**

Pasqua

DESIRE LUSH & ZIN PRIMITIVO Puglia INDICAZIONE GEOGRAFICA TIPICA

VINIFICATION

The red Primitivo grapes are softly handpicked and then rapidly brought to the winery where they are destemmed and gently crushed. The grapes remain for one week in the tank at low temperature in order to have a pre-fermentative maceration. Alcoholic fermentation runs at 20-24°C for around 15-20 days with daily remontages. When fermentation ends, wine is racked in another tank where malolactic fermentation takes place. Then wine lies in wood barrels for 6 months before being bottled.

TASTING NOTES

A wine with a depth red color; a warm nose that reveals intense aromas of plums, red fruit, spicy notes, vanilla, coffee and cocoa. On the palate, it is warm and round, full body and tannins are soft and velvety.

FOOD PAIRING

Ideal with grilled or roasted red meats and seasoned cheeses. Serve at 18°C.



Awards

2021

Concours Mondial de Bruxelles 2023 – Gold Medal

Origin

Region of Apulia,
Southern Italy

Alcohol by volume

13,5%

Grapes/Blend

Primitivo 100%

PH

3.45

Total acidity

6 g/l

Ageing

6 months in big
wooden casks

Residual sugar

16 g/l