



MUCCHIETTO PRIMITIVO PUGLIA IGT ORGANIC

VINIFICATION

The grapes of Primitivo organically grown are picked and transport immediately to cellar where they are softly crashed. When the tank is full, the grapes are cooled macerated for 5-6 days in order to extract color and aromas. Then the alcoholic fermentation takes place and temperatures are controlled between 26° and 28° degrees for 15 days. When fermentation ends, wine is racked to stainless steel tanks where malolactic takes place. After that wine is carried to barrels for a period of 6 months.

TASTING NOTES

A wine with deep ruby colour and a very fruity nose. It reveals intense aromas of plums, peach and raspberry. In the palate is full bodied, very long and intense, with round and soft tannins.

FOOD PAIRINGS

Pairs well with savory pasta dishes, braised or roast meat and seasoned cheeses. To be served at 16-18° C.

Mucchietto

A gesture like Mucchietto represents a unique code. An Italian symbol, one that is unconventional and controversial, because the Italian way has no need to rely on stereotypes and clichés. This Italian way of being escapes definition, is something everyone seeks to replicate and yet is unattainable.



Geographic Area

Apulia region, Southern Italy

Grapes/Blend

Primitivo 100%

Harvesting Period

Mid September

Ageing

6 months in oak barrels

Alcohol by volume

14%

PH

3,47 g/l

Total acidity

6,22 g/l

Residual Sugar

8,54 g/l