

cantine
SANPANCRAZIO

Campo Appio

~ Primitivo

Salento Indicazione Geografica Protetta



14% vol



75 cl



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18-20°C

Production area: San Pancrazio Salentino, Puglia

Soil: medium mixture of limestone, clay and silica

Altitude: 65 mt. a.s.l. (above sea level)

Training: espalier, 4.500 plants per hectare

Vineyards age: 30 years

Grape variety: 100% Primitivo

Harvest: first decade of September

Production per hectare: 9 tons

Vinification: after destemming of grapes, the must macerates with skin contact for 10 days. Thermo-controlled alcoholic fermentation at 20-22 °C

Ageing: 6 months in medium toasting French barriques

Colour: deep red with violet shades

Bouquet: a rich aroma, persistent fruity scent that recalls plum, cherry and marasca. Vanilla and spices on the final

Taste: full-bodied, soft and mellow, silky tannins and fruity notes give a long and pleasant taste

Serving temperature: 18°-20°C

Alcohol content: 14% vol

Pairings: first courses, cold cuts, roasts, game, aged cheeses and dried fruits

COOPERATIVA PRODUTTORI AGRICOLI s.c.a.

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