

cantine  
SANPANCAZIO

# IRIDIS

~ *Primitivo Rosato*

SALENTO · Indicazione Geografica Protetta



**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:** 25-30 years

**Grape variety:** 100% Primitivo

**Harvest:** first week of September

**Production per hectare:** 10 tons

**Vinification:** quick skin contact maceration for about 2-3 hours to extract the desired color. The must is drawn off and it is cooled to 8°C. Then the static clarification is carried out for about 24 hours. After 24 hours, the decantation takes place. Next the selected yeasts are inoculated so that the alcoholic fermentation takes place at 14°C for 10 days

**Ageing:** stainless steel

**Colour:** pale pink

**Bouquet:** intense and floral character with classy scents of roses and peach blossom accompanied by pleasant fruit aromas of pomegranate, melon and apricot

**Taste:** a delicate and velvety mouthfeel, acidity is spot on, adding freshness and juiciness to the wine's texture.

Great balanced on the palate with a long finish

**Serving temperature:** 8°-10°C

**Alcohol content:** 12,5% vol

**Pairings:** appetizers, fish crudités, sushi, small-fry, pasta or seafood and vegetable risottos, fresh and spicy international dishes, white meats, baked fish, fish soups, fresh cheeses

COOPERATIVA PRODUTTORI AGRICOLI s.c.a.

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