



*Fabio Cordella*  
CANTINE



### PRIMITIVO SALENTO I.G.P.



**Varietà di uve:** *Vino ottenuto da Vitigni di Primitivo del Salento*

**Affinamento:** *Affinato in Barrique per circa 24 mesi.*

**Allevamento:** *Alberello tipico pugliese.*

**Colore:** *Rosso intenso, con riflessi violacei*

**Profumo:** *Bacca Rossa con sentori di vaniglia e leggero cacao, ottenuti dall'affinamento in barrique.*

**Temperatura di servizio ideale:** *Va servito a 17°-18° avendo cura di stapparlo 20 minuti prima.*

**Abbinamenti gastronomici:** *Si abbina a primi piatti importanti, carni arrosto, formaggi stagionati.*

**Alc.** 14% Vol.

**Grape Variety:** *Primitivo*

**Vineyards:** *Apulian saplin.*

**Grape picking time:** *August.*

**Method of picking:** *Hand picking, with a careful selection of the grapes and immediate transport to the winery.*

**Vinification technology:** *Classic verification in red. The must stay in maceration with the grape skins for 6 to 8 days, in order to obtain a full bodied and fragrant wine.*

*The fermentation temperature is keep between 26-28 °C.*

**Refinement:** *In barrique wine casks for about 15/18 months.*

**Organoleptic characteristics:** *Of an intense ruby red colour the smell presents a persistent wine like bouquet, with an aroma of ripe fruits of the forest and spices. The flavour is dry with a slightly velvety bitter sharp and generous aftertaste.*

**Gastronomic accompaniment:** *It's a wine that goes with main courses, roast, mixer grills, meats in sauce and seasoned cheeses.*

**Serving temperature:** *Serve at room temperature, uncorking the bottle at least 15 mins before serving it.*

**Alc.** 14% by Vol.