

PRIMITIVO SALENTO IGP

Alprino

Al Primo is a velvety and enveloping Primitivo red wine with a strong character that arises from the patient work of time to celebrate the talent and determination of those who have left their mark on life. It's a wine with a decisive personality that emerges in appearance and flavor: the true triumph of those who, lastly, became the first through commitment and perseverance towards what they wished to achieve... because to obtain a significant result, one must be resilient.





ROSSO PRIMITIVO ROSSO SALENTO IGP PRIMITIVO 100% VOL. 13,5%



PUGLIA - MARTINA FRANCA - VALLE D'ITRIA 90 Q.LI/HA 430 s.l.m. LIMESTONE AND CLAY SOIL



CULTIVATION ON GUYOT TRELLIS, ORGANIC HAND-PICKED IN CRATES HARVEST SECOND DECADE OF OCTOBER



TRADITIONAL MACERATION FOR 8–10 DAYS, FERMENTATION OF THE MUST AT CONTROLLED TEMPERATURE, PERIODIC USE OF PUMPOVERS. MALOLACTIC FERMENTATION IN STEEL.



COLOR INTENSE RED WITH PURPLE REFLECTIONS **AROMA** INTENSE BOUQUET, SPICY AND FRUITY, WITH NOTES OF BLACKCURRANT, FOREST FRUITS, LICORICE, AND TOBACCO

TASTE VELVETY AND INTENSE TASTE



18-20°



ROAST LAMB, RED MEATS, GAME, AND VENISON.