

TERRIBILE

Primitivo Salento PGI Red Wine 2019



Alcohol content: 15%

Vine Varietal: Primitivo 100%

Vineyard Location:
Uggiano Montefusco, Manduria (TA) Italy

Rearing System: Bush Vine

Planting Year: 1999

Yield: approximately 5000 kilograms

Yield per plant: approximately 1 kilogram of grapes

Soil: Red Soil, Carparo and Marl underground

Climate: Mediterranean climate, with breezy winds from the Ionian Sea, excellent sun exposure

Proximity to the Sea: 7 km far from the Ionian Sea

Harvest: manual, in boxes, 4th week of August

Fermentation: gentle de-stemming of the grapes followed by a maceration of the peel / temperature-controlled fermentation. When organoleptic chemical parameters established, we proceed to the separation of the skins from the wine.

Ageing: 10 months into brand new American and French oak barrels, then into bottles for about 1 year.

Not filtered.

Characteristics

Color: deep ruby red with violet hues.

Smell: you can appreciate sensations of fruity notes due to mature fruit and elegant spicy notes such as vanilla and cloves;

Taste: good balanced, the elegance of the tannins is well supported by the right acidity that gives the wine persistence and attitude to aging;

Serving suggestions: pasta with meat sauce, pies and baked profusely flavored pasta, wheat soup with beans and chickpeas, roast beef, rare steak, spicy sausage;

Serving temperature: 16/18° C

www.cantinaterribile.com

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