

# Cantiniere Primitivo

Cantiniere Primitivo is a red wine grape and is the third-most planted grape in Puglia (IGT), Southern Italy. Our Cantiniere is an elegant ruby red with spicy notes. The hints of plum, blackberry and black cherries give it a smooth and intense flavour.

WINE	Cantiniere
GRAPE VARIETY	Primitivo 100%
DENOMINATION	PGI (Protected Geographical Indication IGT (Indicazione Geografica Tipica, Italian))
PRODUCING AREA	Polignano a Mare IGT
DISTRICT	Puglia, Italy IGT
TYPE	Dry 48gr/lt
ALCOHOL	14 %
ACIDITY	6.25gr/lt
RESIDUAL SUGAR	6.25 gr/lt
BOTTLE	75cl

**WINE MAKING** Primitivo's modern-day home is in southern Italy, particularly Puglia. It is a dark-skinned grape which is hand-picked. The name Primitivo translates roughly as "early one" and refers to the variety's early-ripening nature. Once the grapes have been picked, they are macerated at a temperature not exceeding 26°C. We then age this popular, full-bodied ruby red wine for 8-12 months in steel barrels then a further 6 months in the bottle (in aging rooms completely excavated in the limestone rock typical of the territory where this wine is born).

**ORGANOLEPTIC DESCRIPTION** Our Cantiniere Primitivo is a full-bodied, elegant ruby red. On the nose, it is rich and broad with hints of plum, blackberry and amarena cherry, which results in an intensely flavoured and deeply colored wine. On the palate it is clearly thick, soft and rightly tannic.

**SERVING TEMPERATURE** 18°

**FOOD PAIRINGS** Thanks to the hints of plum, blackberry and black cherries, it is perfect for seasoned meats: venison, roasts and all types of cheese.

