



LE CONTRADE LE CARRARE

Classification:

Primitivo Puglia IGP.

Grapes: Primitivo single variety.

Production area: in the fields near Ruvo di Puglia on the calcareous hills of Alta Murgia.

System: cordon spur with a density of 5,000 vines per hectare.

Harvesting: the first half of September.

Vinification: the grapes are harvested manually, immediately taken to the winery for selection of the finest bunches and subsequent destemming and crushing. Then comes the fermentative maceration stage for 8/10 days at 25° C in steel containers. After soft pressed, the wine into stainless steel tanks start the malolactic fermentation. Followed a short period of aging in steel and bottle before being sold.

Organoleptic characteristics: a deep, impenetrable ruby red colour introduces an intense aroma that reveals the own typical variety. Fruity Bouquet of plum and cherry liqueur, blueberry jam with delicate notes of spice and incredible scents of the Mediterranean scrub. The palate is well-structured with soft, ripe tannins, full bodied and pleasantly drinkable.

Food pairing: perfect with grilled meat, pulled pork, lamb, ribs with bbq sauce, brisket, baked lasagna or pot roast.

Serving temperature: 18 C°

Analytical data:

ABV 14%

residual sugar 8,10 g.l.

total acidity 5,6 g.l.

