

PRIMITIVO Puglia

TYPE OF WINE: Still Wine

DENOMINATION: I.G.T.

BRAND: Cantina del Duca

PRODUCTION AREA: Grapes from a suitable IGT area within the Puglia region.

WINEMAKING PROCESS: Pressing and maceration to extract color and soft tannins. Fermentation in temperature-controlled stainless-steel tanks followed by racking. The wine then rests and refines exclusively in stainless steel for a short period before bottling."

GRAPE VARIETES: Primitivo min. 85% and other permitted varieties

ALCOHOL CONTENT: 13% Vol - **DOSAGE:** Dry

COLOR: Intense ruby-red with garnet highlights.

BOUQUET: Intense aroma with notes of very ripe small berries and plum jam.

TASTE: Harmonious and balanced, with soft, ripe tannins; leaves a pleasant aftertaste of ripe red fruits.

FOOD PAIRING: Perfect with cured-meat starters, vegetable soups, red meats and medium-aged cheeses. It has a firm body that also allows pairing with complex red-meat dishes.

SERVING TEMPERATURE: 18-20 °C

Bottle:	Bordolese Standard
Cork:	Natural Straight Cork
Inside case:	6 bottles x 0.75 Lt
Bottles @ Pallet	600
Cases @ Pallet:	100 - 4 layers of 25 cases
Dimension Pallet	80x120x134
Weight Bottle	Kg 742
EAN Bottiglia:	8001335030085
EAN Cassa:	48001335030083
SKU:	VNXX71

