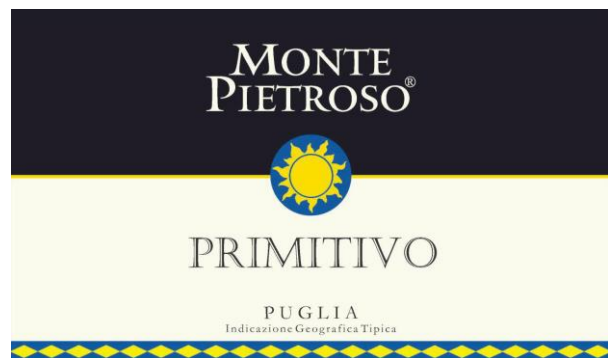


MONTE PIETROSO®

PRIMITIVO
PUGLIA
Indicazione Geografica Tipica



Grapes: 100% Primitivo

Vineyard: selected grapes trained by alberello system on tufaceous and limestone rock soil in the three provinces of Salento (Brindisi, Lecce, Taranto).

Vinification: the grapes, picked very early in the morning, beginning a little before dawn until about 9.00, are taken to the cellar and immediately pressed and fermented by the red wine method at a temperature of 25°-27° for about 10 days. After the alcoholic and malolactic fermentations, the wine is refined in stainless steel tanks until the March following the vintage, the time when bottling begins.

Wine: deep red colour, pleasant, velvety, full, warm flavour with excellent structure.

Analytical details: 13% alcohol; 5.20 g/l total acidity; 3.40 pH; 6.0 g/l residual sugar; 30.0 g/l dry extract.

Optimum keeping: 2 years in bottles stored horizontally in cool, dark conditions.

Gastronomic suggestions: red and roasted meats and mature cheeses.

Servine temperature: 16-18°C.