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Amami

Amami Primitivo IGP Puglia

Vintage: 2014

Classification: Red Wine – Protected Geographical Indication

Bottle: ml 750

Grape Variety: Primitivo 100%

Planting Density: 5000 vines per ha

Production Area: San Marzano, Salento, Puglia. The area is about 100 meters above sea level, with high average temperatures and medium-low rainfall. The soft soil layer is clayey and quite thin, with a good presence of rocks.

Harvest Period: First Weeks of September

Vinification: Thermo-controlled maceration for about 10 days, followed by the alcoholic fermentation with selected yeasts.

Ageing: In stainless-steel tanks

Tasting notes: Intense deep ruby red, complex aroma of plum and cherry, with spicy notes of vanilla and rosemary. A full-bodied and well-balanced wine.

Menu Suggestions: Savoury first courses, red meat and game, mature cheese.

Alcoholic Content: 13,5%

Serving Temperature: 16-18°C

Safra 2017. Jantar em 06/12/2019. Terapia Resto Bar.