



milona

PRIMITIVO SALENTO IGP

APPELLATION

Salento IGP

TYPE

Red

GRAPE VARIETY

Primitivo

CULTIVATION

Espalier, 5,000 vines per hectare

PRODUCTION AREA

Salento, Puglia. The vineyards are located about 100 metres above sea level, the annual temperatures are high on average and rainfall is low. The soil is shallow, with a medium mixture of clay and a good presence of rock fragments

HARVEST

First week of September

VINIFICATION

Temperature-controlled maceration and alcoholic fermentation for about 10 days with selected yeasts

AGEING

In steel

TASTING NOTES

Very intense ruby red with violet hues, rich aroma of ripe fruit, cherries and plums, with hints of Mediterranean herbs. The palate is full-bodied, smooth and harmonious, easy to drink and pleasant

PAIRINGS

Robust first courses, main courses with red meat and game, hard cheeses

SERVING TEMPERATURE

16-18°C