



SYRAH - PRIMITIVO

Denomination: SYRAH-PRIMITIVO

Wine classification: IGP SALENTO ROSSO

Production area: Leverano (LE)

Grapes Varieties: 80% Syrah – 20% Primitive

Alcohol content: 13,00% vol.

Soil: alluvial origin, medium texture with areas tending to calcareous

Yield for hectare: 80 quintals of grapes

Training method: "sapling" and spurred cordon

Vineyard Density: 5000-6000 plants for hectare

Vinification: After a careful selection of the grapes we proceed to their destemming, the must ferments in steel tanks for 10-12 days at a controlled temperature of 23-24 ° C. The alcoholic and malolactic fermentation takes place in steel, the aging in large oak barrels

Ageing: 3 years and more depending on the harvest

Tasting Notes

Color: purple red

Bouquet: intense and persistent with hints of ripe fruit and spices

Palate tasting: warm, soft and full-bodied

Serving temperature: 16-18° C

Pairings: suitable to accompany roast red meats, bushmeat and aged cheeses



VECCHIA TORRE