

USA

Schenk
family



LE ANFORE ROSSO SALENTO IGT ORGANIC

Grapes
Primitivo

Production Area
Apulia

Vinification
Grapes are picked up manually and placed in small cases. Once in the cellar, part of the grapes undergoes a drying process at controlled humidity and temperature. Thanks to this process, the grapes lose weight and the sugar level and aromas are enhanced. Vinification takes place in stainless steel tanks where the liquid acquires complexity and structure. Fermentation follows and part of the wine is matured in wooden barrels for 3 months, then blended with the other wine and bottled.

Description
An intense ruby red colour, with scents of vanilla and chocolate, whisky and coffee. On the palate it is full-bodied and enveloping but at the same time harmonious.

Food Pairing
Goes perfectly with red meat and game cooked on the grill or in stews and with mature cheeses.

Serving Temperature
60.8°- 64.4°F

Bottle
Clay

Characteristics
Alcohol: 14.5%
Size: 750ml

MASSO  ANTICO