

USA

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family



PRIMITIVO DEL SALENTO IGT

Grapes

100% Primitivo

Production Area

Apulia, Salento

Vinification

The grapes used for Masso Antico Primitivo are grown using the vine training method known as “Alberello”, which has ancient origins and is typical of the Mediterranean area of Italy. It was developed to compensate the lack of water and the very hot climate. The now very rare Alberello system represents a very important part of the cultural and oenological heritage of Apulia. The rigorous hand-picking is followed by a meticulous selection of the destemmed grapes. The grape withering on plants, favored by the sea wind, and a slow maturation in French oak barrels for about 6 months results in an outstanding full-bodied wine with soft tannins that release vanilla notes in the finish.

Description

Ruby red color. Intense and fine aromas that go from mature to spicy tones. A bold and unique palate with hints of red berries such as blackberries and cherries.

Food Pairing

Masso Antico Primitivo Del Salento IGT pairs perfectly with grilled meat dishes, stew, and aged cheeses.

Serving Temperature

60°- 64°F, suggested to decant for at least one hour

Characteristics

Alcohol: 14.0% vol.

Size: 750 ml

MASSO  ANTICO