



DOLINE

PRIMITIVO

Primitivo IGP Puglia



Doline Primitivo is a red wine that speaks a modern language. A medium-bodied, straight wine with notes of ripe red fruit and a medium alcohol content. Primitivo wine ages only in steel tanks, an informal wine suitable for informal moments.

HARVEST	Hand-picked grapes, destemming, lightly pressed within 12 hours of harvest. The grapes come from Santa Sofia vineyard. Harvest period first half of September.
FERMENTATION	About 8-10 days, in contact with its skins, seeds and stalks.
MALOLACTIC FERMENTATION	Yes
AGING	Before aging the liquid part is separated from the solid part. Therefore only the liquid part matures for 12-14 months in steel tanks. The wine is filtered before bottling. The wine is ready for sale only after another 3 months of rest in the bottle.
SULFITES	~ 55 - 60 mg/L.
AGING POTENTIAL	3 - 5 years

Note di degustazione

Very intense and bright ruby red color. The nose is characterized by ripe fruit, small red fruits, blackberry and raspberry. There are also light hints of perfectly balanced spices. On the palate the wine is straight, fresh and mineral. The fruit notes come back, there are also good tannins that are not too aggressive. The finish is quite persistent and marked by hints of spice.

Abbinamenti

A Primitivo wine that maintains an excellent freshness, there are fruity notes and a pleasant minerality. A wine that can be served during an aperitif.

TECHNICAL PAIRING Selection of salami and mid-aging cheeses.

"HEART PAIRING" Handmade sausage baked in the oven.

"ROCK N' ROLL PAIRING" Black Angus burger with rocket, smoked scamorza cheese and bbq sauce.

"IMMEDIACY, NOT BANALITY. LESS IS MORE."