



SYMBOL

Primitivo IGP Puglia



Symbol is our highest expression of Primitivo grapes. A naturally fruity, soft, and well - structured variety, all characteristics that we have decided to preserve, but adding elegance and freshness. A bottle whose main quality is the perfect balance between power and elegance.

HARVEST

Hand-picked grapes. The ripest grapes are selected from a particular part of our Primitivo vineyard, located in the Santa Sofia district, a vineyard with 50-year-old vines.

FERMENTATION

About 8 - 10 days, in contact with its skins.

MALOLACTIC FERMENTATION

Yes

AGING

The wine is divided into two parts and ages in two different ways, 50% ages for 12 months in steel tanks in contact with its fine lees, another 50% for 12 months in large oak barrels. The wines are assembled at the time of bottling and the bottles rest for another 12 months in the cellar.

SULFITES

~ 50 - 55 mg/L.

AGING POTENTIAL

6 - 8 years

Tasting Notes

Intense and deep ruby red color. The nose is intense and full, with immediately perceptible sensations of fruit, black cherry, blackberry, and currant. The floral sensations are the setting for extremely elegant spicy hints, black pepper, licorice, and cinnamon. On the palate the wine follows the nose, in fact, the aromatic notes return to the mouth in the same order. The wine has a good structure with well-integrated tannins, and the sip is fresh and mineral, characteristics that make the finish very pleasant and elegant.

Food Pairing

Symbol is a powerful and elegant wine at the same time, full-bodied but also graceful, straightforward, and emotional.

TECHINICAL PAIRING Fillet steak with green pepper.

"HEART PAIRING" Grilled lamb ribs.

"ROCK N' ROLL PAIRING" Asado argentino.

"OUR HIGHEST EXPRESSION OF PRIMITIVO."