



MASSERIA ALTIPARETI
1899
CAZZETTA

PRIMITIVO SALENTO

CARATTERISTICHE

This former vineyard require particular attention in the wine-making process to ensure that expresses all the varietal characteristics, needs arieggiamenti and periodicals of a particular temperature control. Once maceration is over, the must is separated from mares and finishes its fermentation in stainless steel tanks.

After fermentation, a part of wine is aged in barriques for 4-5 months, and part in stainless steel tanks (periodically is decanted). Subsequently completed refining the two parts are cut and finally is stabilized, filtered and bottled.

SCHEMA TECNICA



Name: Primitivo – IGP – Rosso

Grape variety: 100% Primitivo

Harvest: Third week of September

Production area: Salento

Age of vines: 35 years old

Soil Composition: Clayey – Limey

Agricultural Method: Alberello

Degustative notes: Intense red colour with violet reflections, intense and harmonic taste with scent of spices and jams

Paired with: It is recommended for roast meat, cheeses, dried fruit, pasta dishes.

Alcoholic contents: 14% Vol.

Serving Temperature: 18°-20°C.