

San Martino



dal 1918

Primitivo I.G.T.



GRAPE VARIETY: Primitivo 100%
AREA OF PRODUCTION: Puglia
HARVEST: september - october
YIELD PER HECTAR: 90 q.l.s
VINIFICATION: is carried out in steel vats, as
is the following conservation phase
ALCOHOL CONTENT: 12,5% vol.
TOTAL ACIDITY: 5,5%
RESIDUAL SUGAR: 9 g/l

ORGANOLEPTIC CHARACTERISTICS

COLOUR ruby red with burgundy reflexes.

BOUQUET blueberries, tamarind and balsamic notes.

TASTE elegant, velvety, harmonic.

BEST SERVED WITH

Excellent with main strong dishes, red and roast
meats, matured cheese.

Serving temperature : 18 C°



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