



## 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°



#### VINICOLA CACCARO SAS

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