



TAGARO PIGNATARO




Primitivo
I.G.T. PUGLIA


 **PRODUCTION AREA:**
Apulian, Salento and Murgia,
200/400 slm.


 **LAND:**
Sandy and calcareous.


 **GRAPE VARIETY:**
Primitivo 100%.


 **AGE OF VINEYARDS:**
15/30 years.


 **CULTIVATION SYSTEM:**
Espalier with dry pruning typical of trees,
with a density of 4000 plants
per hectare.

 **VINIFICATION:**
Destemming of grapes and cold
maceration at 10/12 °C for 18/36 hours.
Alcoholic fermentation at controlled
temperature and racking at the end
of thereof. Soft pressing of the marc.

 **MATURATION:**
After malolactic fermentation in stainless
steel tanks the wine is moved into French
oak barrels of medium toast and is matured
for 5 months. It is then bottled with aging in
the bottle for 4 months.

 **COLOUR:**
Deep red with violet reflections.

 **FRAGRANCE AND TASTE:**
Intense and fruity with sweet spicy notes with
a taste soft and persistent with cleverly
balanced tannin.

 **AS AN ACCOMPANIMENT TO:**
Red meat on the grill, pasta with red meats
typical Mediterranean dishes and slightly
seasoned cheeses. Serve at 16/18° C.

