



PRIMITIVO PUGLIA

Puglia, Italy



Method & Production

Grapes are sourced from the Salento region. Traditional red wine vinification at a controlled temperature between 25° and 27°C.

Tasting Notes

A dark, ruby-red wine with violet highlights. Intense and fragrant bouquet with a rich variety of sensations. Pleasant, harmonious and velvety taste.

Food Matching

It serves at 18-20°C, great wine for roasted meats and pasta with meat, especially ragu. Excellent with hard cheeses.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
MZ0523	Primitivo Puglia	Primitivo	2023	13.0%	Screw Cap	6X0.75lt	No	No	Yes	No