









Sambucese

The Heart of a Native Sicilian

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CASELLETTI

	PRODUCTION AREA Apulia		LAND Sandy and calcareous-clay		GRAPE VARIETY Primitivo
	AGE OF VINEYARDS 15-30 Years		CULTIVATION SYSTEM Espalier with spurred cordon pruning		PER HECTARE PLANTS 4000-4500
	VINIFICATION Destemming of grapes and cold maceration at 10/12° C for 18/36 hours. Alcoholic fermentation at a controlled temperature and racking at the end. Soft pressing of marcs.		AGEING After the malolactic fermentation in inox tanks, the wine is aged for five months. Then it is embottled and aged in bottle for three months.		

ORGANOLEPTIC CHARACTERISTICS

	COLOUR Intense red with garnet-red reflections
	FRAGRANCE Intense and fruity notes of jam and spices well balanced
	TASTE Full, soft and persistent, it reflects the fragrance characteristics, wisely balanced tannin
	WINE PAIRING Perfect with roasted red meats, main courses with red meat typical of the Mediterranean cuisine, seasoned cheeses
	SERVING Serve at 18/20°C Decant before serving

Primitivo

