



SELECTION LINE

CURTIRUSSI PRIMITIVO ROSATO

A sweet and scented caress is born from Primitivo strong armour.

DENOMINATION

Salento I.G.P. Indicazione Geografica Protetta.

AREA OF PRODUCTION

Salento (Lecce, Brindisi and Taranto districts).

AGE OF VINES

10 years.

SOIL COMPOSITION

Clayey - Sandy.

AGRICULTURAL METHOD

Spalliera.

TYPE OF GRAPE

100% Primitivo.

NO. OF VINES PER HECTARE

6000

GRAPE YELD PER HECTARE

90 q.li.

AMOUNT OF WINE PRODUCED FOR 100kg (q.li) OF GRAPES

40 litres.

HARVESTING PERIOD

Mid-September.

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WINE-MAKING TECHNIQUE

Soft pressing, a few hours maceration with grape peel, at a monitored temperature.

WINE REFINING

Five months in stainless steel containers.

APPEARANCE AND TASTE

Bright light rose colour, long lasting smell of cherry and strawberry, intense and fresh, agreeably sour, well balanced taste.

WINE - PAIRING

Seafood, shellfish, pasta and risotti, white meat, soft cheese, starters and as an aperitif.

STORAGE TEMPERATURE: 16 °C

SERVING TEMPERATURE: 8 - 10 °C

ALCOHOL % VOL.: 12,5%

AC. TOTAL (GR/LT): 6,2

AC. VOLATILE (GR/LT): 0,25

SO₂ (MG/LT): 70

pH: 3,25

SUGAR CONTENT (GR/LT): 2,5

AVAILABLE FORMAT: 0.75 LT.