

SETTARTE

ROSSO
Indicazione Geografica Protetta

PUGLIA

CRU



Grapes: Primitivo 70%, Shiraz 30%

Production: it's a blend of Primitivo and Shiraz obtained with the method of "ripasso": the grapes, collected at the right ripening, have a double fermentation/maceration: the first one for 12 days on their own skins, and a second one for 14 days on the skins of the Primitivo selected for our MATER (made with overripe grapes). After a good maturation in stone tanks, it has a long ageing in bottle.

Color: dark and intense red with purple reflexes.

Bouquet: very distinctive with hints of pepper, cinnamon and prune.

Taste: rich structure, very smooth, wide and complex with hints of cocoa, tobacco and ripe fruit, with a spicy end.

Food pairing: pasta with very intense taste, grilled or roasted meat, and aged cheese.

Alcohol content: 14% by vol.

Total acidity: 5.5-6 gr/lit

Best served at: 18°C - 65°F