



## DONNA MARZIA PRIMITIVO

*IGT Salento Primitivo Rosso*

### **Grape varieties**

85% Primitivo

15% Other recommended grapes

### **Area of production**

Leverano (LE)

### **Soil type**

Alluvial, average mixture with areas of limestone

### **Growing system**

Cordon spur

### **Density**

4.500/5.000 plants per Ha.

### **Yield per Ha.**

10,00 T/Ha. grapes

### **Production process**

Stems removal and soft pressing. Fermentation at controlled temperature in stainless steel tanks.

Maceration for 12 days at controlled temperature (25-28°C). Maturation in epoxy resin-lined cement tanks

### **Aging potential**

3 and more years depending on the vintage

### **Organoleptic characteristics**

#### **Colour**

Intense ruby red colour

#### **Bouquet**

Intense aroma of ripe fruits with hints of spices

#### **Taste**

Soft and velvety with scents of ripe red fruits. Good structure.

### **Service temperature**

18 °C

### **Gastronomic recommendation**

Pasta with strong sauces, red meats and matured cheeses