

# SENSI

1890  
FAMILY OF WINEMAKERS SINCE

## Primitivo / Puglia IGT

**Grapes** Primitivo

**Production area** Area between the provinces of Taranto and Brindisi

**Altitude** 0-100 meters a.s.l.

**Type of soil** Calcareous-clayey, very fresh, humid and red in color due to the presence of iron.

**Alcohol** 14 % vol.

**Fermentation** It is fermented for -12 days at a temperature of 20-24°C, then macerated for 15 days at 27-28°C in steel tanks, with pumping over and delestage techniques. Subsequent malolactic fermentation, racking and addition of sulphiting agents.

**Aging** In steel tanks with micro-oxygenation.

**Tasting notes** Ruby red color, aroma of cherry and plum mixed with toasted hints of vanilla. Full-bodied, round and well structured.

**Food pairings** Meat roast, cold cuts and aged cheeses.



0,75 l