

PIZZICANTO PRIMITIVO SALENTO IGT

2020



Pizzicanto takes you by the hand and leads you to the discovery of a twilight Salento; restless. Treading the delicate line that separates day from night, light from shadows, is our Salento IGT Primitivo (red). Made in Torricella by Giordano Wine Makers, it is the result of a careful selection of the most mature and expressive grapes grown where climate and land offer the best cradle possible. Intense, passionate, inspired: a red that speaks of the wonder of Salento; a guardian of secrets to be discovered sip by sip.

Serving Temperature: **18°-20 °C**

Characteristics: The colour is dark red with garnet reflections and swirling venation that fill the gaze with promises of taste. Olfactory profile that is typical of the vine, with intense notes of ripe fruit and very slight shadows of spice. On the palate it excites emotion: velvety, well-structured, full. The wine's sojourn in wood gives Salento IGT Primitivo evocative spicy notes and sculpts its roughness to produce a soft and fascinating character.

Vinification: The Pizzicanto dance begins at harvest, with the selection of grapes that are matured to the right point. The degree of ripeness is a key factor in the yield of Salento IGT Primitivo - the grapes are examined daily until the perfect time for harvesting. This wine

comes from the heart of Salento, where the composition of climate and soil is ideal for the development of Primitivo. The grapes are grown in small plots in areas of rare harmonious expression.

A period of rest in wood completes the maturation process for Salento IGT Primitivo: a silent sleep, away from the clamour and energy of Pizzica.

Food Matches: It offers an elegant duet with hearty dishes, especially with local specialities. Noteworthy with roasts, braised meat, main courses of red meat. It does not disappoint in moments of relaxation, revealing itself as a sensual companion in meditation.