

# RINFORZATO PRIMITIVO PUGLIA APPASSIMENTO IGT

DRY RED WINE

2021



The style has been defined and refined step by step by senior Winemakers who have passionately dedicated years to study the noble Primitivo vine variety. Their aim was to create an important wine, traditional yet innovative, by removing its harshness as much as possible in order to get a strong structure.

**Serving Temperature: 16°-18 °C**

**Characteristics:** Ripe grapes of the prestigious Primitivo vine variety do not get harvested, but are left on the vine so that their ripening can go on. After about 15 days, grapes are overripened and dry out directly on the vine, giving us a Primitivo with a complex bouquet of red fruits, raisins and clear hints of marasca cherry. In the mouth it develops all its arrogance, its body is big & bold and especially enhanced by its aging in barriques.

Primitivo Appassimento Rinzato is a wine which remains in your memory for its strong character and great personality.

**Food Matches:** It goes well with rich and savoury dishes. Ideal between meals in lively convivial moments.

**99 /100** Luca Maroni

**GOLD Medal** 2023 NZ International Wine Show