



Ninì

IGP Puglia Red

Organic Wine



Grape Varieties

100% Primitivo

Soils' Features

Calcareous and stony soils of Murgia Barese up to 290 m a.s.l.

Training System

Espalier - spurred cordon

Harvesting Period

The second week of September

Vinification

Grapes are carefully selected, destemmed and left to macerate and ferment at a controlled temperature for approximately 12- 15 days. They are subsequently softly pressed.

Ageing

Steel and barriques for 90 days

Alcohol

15% Vol.

Organoleptic Examination

colour

Ruby red colour, intense

bouquet

Ample notes of red berry fruit , cherry, strawberry and delicate jam.

taste

Soft, fruity, velvety

Matches

First courses with red sauces, roasts

Serving Temperature

18° C