



**Name:** PATU'

**Wine type:** Red

**Grape:** Primitivo

**Appellation:** Salento IGP

**Alcohol:** 14,5%

**Vine training:** Bilateral espalier with spurred cordon system

**Soil:** Medium clayey mixture

**Harvest:** Last 10 days of September

**Vinification:** The harvest is completely done by hand. The grapes are destemmed and punched down. The maceration and fermentation last for 10-12 days at controlled temperature. The wine is then aged in stainless steel for a few months

**Ageing:** In stainless steel tanks

**Colour:** Deep ruby red

**Nose:** Red and black fruits taste typical of the grapevine

**Taste:** Dense and fruity, soft tannins

**Best served with:** grilled and roasted meat. Superb with matured cheeses and cured meat