



Parol Vini S.r.l.

TECHNICAL SHEET

PRIMITIVO DEL SALENTO IGP

PROTECTED GEOGRAPHICAL INDICATION (PGI).



∞ ◆ **CLASSIFICATION:** _____

Protected Geographical Indication (PGI).

∞ ◆ **GRAPES:** _____

Primitive.

∞ ◆ **SOIL:** _____

Characterised by the presence of tufaceous rock, often fissured, resting on a layer of clay.

∞ ◆ **ALCOHOL CONTENT:** _____

14.5% vol

∞ ◆ **REGION OF ORIGIN:** _____

Provinces of Brindisi, Lecce, Taranto - Puglia Region - Southern Italy.

∞ ◆ **PRODUCTION METHOD:** _____

The very ripe grapes harvested (Primitivo being an early vine) are pressed and destemmed using the traditional system. Prolonged maceration, ageing in wooden barrels for approximately 6–8 months.

∞ ◆ **SENSORY PROFILE:** _____

Wine with a bright red colour, with intense purple reflections, tending towards garnet with ageing. The aroma is intense of ripe grapes, vinous with a light and characteristic aroma of plum, blackberry and raspberry, combined with the spicy aroma of pepper, coffee and cocoa. In the mouth it is soft and rich, pleasant and elegant, with good intensity and persistence.

∞ ◆ **BOTTLING:** _____

Cold bottling by sterile microfiltration.

∞ ◆ **FOOD PAIRINGS:** _____

A wine of great substance, rich in body, tasty, yet soft and balanced. Ideal for tasty dishes, grills, meat skewers, roasts and braises, exceptional with any type of cheese, even quite fresh. Serve at a temperature of 18–20 °C.

∞ ◆ **LOGISTICS DATA:** _____

Marin - 95 cartons (5 layers of 19 cartons each) - Units per pallet: 570 - Dimensions: 120 x 80 x 180 cm - Total weight: 779 kg

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