

# IL GRILLAIO

## PRIMITIVO SALENTO IGP



**GRAPE VARIETY:** 100% PRIMITIVO

**HARVEST:** 2023

**ALCOHOL:** 14% VOL.

**SERVING TEMPERATURE:** 18°C

**RESIDUAL SUGAR:** 8 G/L

**TOTAL ACIDITY:** 6.1 G/L

### **love at first sight**

deep, intense and bright red that reflects its vitality

### **olfactory caress**

rich in ripe dark fruit aromas, especially black cherry and plum, it invites you to breathe it in deeply. Spicy and herbal notes enhance its appeal

### **pleasure on the palate**

from the very first sip, it envelops the palate with delicate notes of blackberry and cherry, balanced by a lively acidity. The tannins are soft, contributing to a velvety finish and the typical persistence of Primitivo.

### **the miracles of time**

after gentle pressing and destemming, the must undergoes brief maceration and temperature-controlled fermentation, with frequent pump-overs to enhance color and tannins. Aged in stainless steel tanks until bottling.

### **where the sensory journey begins**

in the vineyards of Salento

### **allergens**

contains sulfites

### **perfect pairings**

perfect with red and white meats, veloutés, grilled vegetables, grilled lamb chops, spicy tacos, appetizers, crostini, barbecues, gourmet sandwiches and pizza. An excellent companion for both casual and gourmet meals.

santa marja

ALWAYS A GOOD IDEA.