

Primitivo Salento IGT



MARILÙ



Wine type

Red

Appellation

Salento IGT

Grape

Primitivo

Vintage

2022

Alcohol content

13,5% vol.

Vine training

Guyot counter-espalier

Harvest

Last decade of August
/ first decade of
September

Fermentation

Alcoholic, for 7-11 days
at a temperature
between 22 and 26°C
in steel tanks.
Malolactic fermentation
completed.

Aging

Minimum 12 months
in steel, 1-2 months in
bottle

Characteristics

Intense and dense
ruby red. It features
fruity aromas of juicy
plum and ripe cherry,
followed by vanilla
notes that enrich its
bouquet. The palate
is warm, balanced
between softness and
a light tannin.

Recommended pairing

To celebrate its
distinctive notes, pairing
with braised beef, lamb,
and game is certainly
a winning choice.
The combination
with hard cheeses
is also interesting.
Furthermore, its
intensity and structure
can stand up well even
to spicy dishes.

Serving temperature

16/18°C