





MAESTRO ITALIANO

Gran Maestro Appassimento Rosso Puglia IGT

www.maestroitaliano.it

VARIETALS	Sangiovese, Primitivo, Negroamaro	
VINTAGE	2020	
REGION	Puglia, Italy	
TECHNICAL DATA	Alcohol 14.5%	Residual sugar 8g/l
APPEARANCE	Deep red with garnet nuances.	
NOSE	The bouquet offers wonderfully expressive aromas of ripe black fruits (blackcurrant, blackberry and blueberry).	
PALATE	On the palate, this rich and powerful wine is characterized by incredibly silky texture; with its lively fruit acidity it appears also fantastically fresh and lively on the palate. In the finish, it is soft with sweet tannins.	
VINIFICATION	Sun-dried partially cold fermented grapes, followed by aging on the fine lees for a few months before bottling.	
PAIRING	Great pairing to red meats and mature cheeses.	
RATINGS		
ORDER CODE	IT419	