





3 GENERAZIONI

Appassimento Rosso Puglia IGT

VARIETALS	Primitivo blend
VINTAGE	2024
REGION	Puglia, Italy
TECHNICAL DATA	Alcohol 14% Residual sugar 15 g/l
APPEARANCE	Deep ruby red.
NOSE	Intense aromas of ripe plums, raisins, and dark cherries. The drying process gives it a rich, jammy quality with hints of chocolate, vanilla, and spice.
PALATE	Full-bodied and smooth, velvety wine with intense notes of ripe red fruit and a long, harmonious finish.
AGEING	Ageing takes place partly in stainless steel tanks and partly in great oak barrels.
PAIRING	Because of its richness and weight, it pairs exceptionally well with grilled lamb, beef or game meats; hard cheeses like Pecorino or Parmesan; or hearty stews or pasta with meat-based sauces.
RATINGS	 
ORDER CODE	IT0609