




# RITICATA

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## Primitivo Puglia IGT

VARIETALS	100% Primitivo
VINTAGE	2025
REGION	Puglia, Italy
TECHNICAL DATA	Alcohol 13% Residual sugar 14 g/l
APPEARANCE	Deep ruby red with violet reflections.
NOSE	The nose shows intense aromas of plum and black cherry jam.
PALATE	On the palate, it is full-bodied and harmonious with soft, velvety tannins and a long, fruity finish.
AGEING	After fermentation, the wine is partly aged in stainless steel to maintain freshness and fruit character, and partly in big oak barrels for maturity.
PAIRING	Its balanced acidity and soft tannins make it ideal for roasted red meats, grilled dishes, and pasta with hearty meat sauces. It also pairs well with medium-aged cheeses.
RATINGS	4.0  ★★★★★
ORDER CODE	IT0610