

CANTINA SAVA

Poggio Pasano

Puglia IGP

Primitivo

Bottle capacity: ml 750.

Grape variety: Primitivo.

Vinification: de-stemming and crushing of the grapes, maceration at controlled temperature for 8-10 days with regular pumping overs. Draining off and malolactic fermentation in stainless steel tanks.

Sensory features: intense ruby red color with violet reflections, intense, fruity (red fruits). Full-bodied, soft, quite tannic, harmonious. Ready to drink.

Best served with: excellent with rich first courses and red meat, also goes well with game and medium-seasoned cheeses.

Serving temperature: 16-18°C.



FANTINI
GROUP
FARNESE