

FEUDO MONACI

PRIMITIVO PUGLIA IGT



Wine with an intense ripe grape scent; on the palate it has a full, velvety flavour and excellent structure. Primitivo Puglia IGT Feudo Monaci is soft and fruity thanks to the whole-berry vinification process used to make it, a technique that enhances its aromatic potential.

VARIETIES

Primitivo.

PRODUCTION DISTRICT

Puglia IGT.

ALTITUDE

30 metres above sea level.

TYPE OF SOIL

Deep, dry, clayey soils with some tufa limestone.

TRAINING SYSTEM

Puglia spurred cordon and Guyot.

HARVEST

Late August/ early September.

WINEMAKING METHOD

The bunches are handpicked early in the morning, brought to the cellar and immediately crushed. Vinification is carried out at controlled temperatures with frequent pumpovers. After malolactic fermentation, the wine is aged in steel.

SENSORY PROFILE

Bright red colour; pronounced scent of ripe grapes; full, velvety flavour with great backbone.

RECOMMENDED CELLARING

4 years.

FOOD PAIRING

Rich pasta and rice dishes, roast or braised red meats, game, very mature cheeses.

ALLERGENS: Contains sulphites.

