



TORREVENTO

VINI DI UN'ALT(R)A PUGLIA



INFINITUM

Primitivo Puglia IGT Rosso

GRAPES

Primitivo

VINEYARD LOCATION

Apulia - Manduria and Sava (Taranto) area

ALTITUDE

50 mt. a.s.l.

SOIL

Clayey with medium texture

TRAINING SYSTEM

Apulian gobelet

CEPPI/HA

4500

GRAPE YIELD KG/HA:

9,000-10,000 kg

HARVEST

Mid-September

VINIFICATION

Fermentation with maceration

AGEING

Steel 8 months - bottle

ALCOHOL CONTENT

13,0% by vol

COLOUR

Deep ruby red with purple glints when young, verging on garnet with ageing

SMELL

Intense, full, fragrant and spicy bouquet

TASTE

Balanced, full-bodied, enwrapping, with slight sweet notes

FOOD PAIRING

Classic red wine, perfect to match red meat, roast, game. Excellent with mature cheese and salami

SERVING TEMPERATURE

18°-20°C

STORING

In a cool place, away from light and sources of heat

AVAILABLE SIZES

Bottle lt. 0.750