



INFINITUM

Puglia IGT Rosso

GRAPES

Sangiovese, Merlot, Primitivo

VINEYARD LOCATION

Apulia - hills in the north of Bari

ALTITUDE

350 - 400 mt. a.s.l.

SOIL

Calcareous-clayey with medium texture

TRAINING SYSTEM

Vertically trellised spurred cordon

CEPPI/HA

4500

GRAPE YIELD KG/HA:

11,000 kg

HARVEST

Early and mid-September

VINIFICATION

Fermentation with maceration

AGEING

Steel 4 months - bottle

ALCOHOL CONTENT

13,0% by vol

COLOUR

Bright ruby red

SMEL

Fresh and fragrant, with notes of berries

TAST

Round, velvety, full-bodied

FOOD PAIRING

Excellent wine for the whole meal, suited to go with legumes, white and red meat, cheese

SERVING TEMPERATURE

 16° – 18° C

STORING

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

AVAILABLE SIZES

Bottle It. 0.750