

## Primitivo Puglia

INDICAZIONE GEOGRAFICA TIPICA  
ORGANIC WINE

*A wine that combines elegance with the warm, generous fruit of the Primitivo grape variety.*



### TASTING NOTE

A bright deep ruby red with vibrant purple highlights, on the nose it offers rich notes of ripe red fruits and sour cherries, enriched by nuances of roses and a delicate spiciness. On the palate it reveals soft tannins and good body, and the full fruit is well balanced by freshness and by a tangy, flavorful finish.

### GRAPES

Primitivo

### ORIGIN

From the vineyards of Masseria Surani, in the Salento Peninsula. The vines are Guyot-trained and organically grown; the soils are limestone-based and are rich in iron.



### VINIFICATION and MATURATION

Fermentation for 15 stainless steel vats.  
Maturation for at least 6 months  
in Slavonian oak casks.

### ALCOHOL

13% vol.

### SERVING TEMPERATURE

16-18°C

### SERVING SUGGESTIONS

Ideal with pasta with meat sauce, grilled and roast red meats, spicy cold cuts and moderately aged cheeses.

### BOTTLE SIZE

750 ml

[www.tommasinaturae.com](http://www.tommasinaturae.com)

