



# CONSOLI®

VINI DAL 1920

Primitivo is an Italian black-skinned wine grape variety, very common in Salento. The origin of its name is probably linked to its early ripening (“primitivo” means primitive); its grapes are generally harvested in the first decade of September.

Primitivo is genetically equivalent to Californian Zinfandel, and is known worldwide as Primitivo di Manduria due to the characteristic “terroir” of this area.

## **NOBILTERRA**

### **PRIMITIVO DEL SALENTO**

Protected Geographical Indication

These vines are planted in sandy limestone-rich clay soil and are sparse over a large area, where they are mainly trained with traditional trellis systems, exposed to the scorching sun and positively affected by the proximity to the sea. The grapes are carefully selected and hand-picked in the first decade of September; they are gently pressed to be then left to ferment in stainless steel tanks at a controlled temperature; all characteristics that give this wine its refreshing and palate-pleasing taste.

It is made exclusively from Primitivo grapes.

## **ALCOHOL CONTENT**

13,5% vol.



## **SERVICE TEMPERATURE**

16° - 18°C.

## **ORGANOLEPTIC ANALYSIS**

It is a sincere deep red wine with a fruit-forward bouquet characterized by notes of myrtle, marasca cherry and coffee; it feels opulent and elegant to the palate, with cherry and salty aromas that make this austere Primitivo full-bodied and well-structured. Delicate sapidity. Long and lingering finish.

## **FOOD PAIRING**

Its intense scent, well-balanced acidity and fruit-forward bouquet make this wine a perfect match for spicy hot first dishes, roast meat and wild game.