



Elé Puglia IGP Tenute Chiaromonte

Certified Organic

Varietals: 85% Primitivo, 15% Aglianico.

Area of production: Acquaviva Delle Fonti, 330 m s.l. in limestone soil.

Training system: Spurred cordon.

Production: 60,000 bottles.

Harvest: Manual, second half of September.

Vinification: Stainless steel after 10 days on the lees..

Maturation: 12 months in stainless steel

Refinement: 2 months in the bottle.

Ageing capacity: 10 years.

Sensory characteristics: Intense, fruity, spicy with earthy notes.

Serving suggestions: Chicken and white meats, fresh cheese, pizza and vegetable soups.

Alcohol: 14%.

Serving temperature: 18° C.