



Mascherone Puglia IGP Primitivo Tenute Chiaromonte

Certified Organic

Varietals: 100% Primitivo.

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

Age of vineyards: 10 years.

Training system: Spurred cordon.

Production: 60,000 bottles.

Harvest: Manual.

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

Maturation: 6 months in stainless steel.

Refinement: Minimum 2 months in bottle.

Ageing capacity: 10 years.

Sensory characteristics: Brilliant red color. Red fruits prevail on the nose and palate. Fresh, sapid with a smooth and fruity finish.

Serving suggestions: Pairs with all dishes typical of the Mediterranean cuisine.

Alcohol: 13.5%.

Serving temperature: 18-20° C.