



Muro Sant'Angelo Gioia Del Colle DOP Tenute Chiaromonte

Certified Organic

Varietals: 100% Primitivo.

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

Age of vineyards: 30-40 years.

Training system: Goblet (alberello pugliese).

Production: 15,000 bottles.

Harvest: Manual, early September.

Vinification: Stainless steel after 10-20 days on the lees.

Maturation: 24 months in stainless steel.

Refinement: 6 months in the bottle.

Ageing capacity: 10 years.

Sensory characteristics: Plum and blackberries. Spicy and herbaceous notes.

Serving suggestions: Roasted veal or pork with vegetables.

Alcohol: 15.5%.

Serving temperature: 18-20° C.