



## Nigredo Puglia IGP Tenute Chiaromonte

Certified Organic

**Varietals:** 100% Primitivo.

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

**Age of vineyards:** 70 years.

**Training system:** Goblet (alberello pugliese).

**Production:** 7,000 bottles.

**Harvest:** Manual, early October.

**Vinification:** Stainless steel after 60 days on the lees.

**Maturation:** 12 months in stainless steel and 6 months in Slavonian oak.

**Refinement:** 6 months in the bottle.

**Ageing capacity:** 10 years.

**Sensory characteristics:** Evident notes of ripe cherries. Very soft tannins.

**Serving suggestions:** Aged cheese, stewed meat.

**Alcohol:** 15%.

**Serving temperature:** 18° C.