



Scappagrano Puglia IGP Primitivo Tenute Chiaromonte

Certified Organic

Varietals: 100% Primitivo.

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

Age of vineyards: 40 years.

Training system: Goblet (alberello pugliese).

Production: 20,000 bottles.

Harvest: Manual, mid September.

Vinification: Stainless steel after 30 days on the lees. Non filtered.

Maturation: 24 months in stainless steel.

Refinement: 6 months in bottle.

Alcohol: 14.5%.

Ageing capacity: 10 years.

Sensory characteristics: Ripe plum and blueberry jam. Smooth and fruity.

Serving suggestions: Curry chicken, chile con carne; spicy foods in general

Alcohol: 14.5%.

Serving temperature: 16-18° C.