

MASSERÌ Primitivo

Description

Its name derives from the early ripening. The origin of him is uncertain, while his arrival in Italy is due to the Benedictines, who introduced him in the seventeenth century..

Appellation

Terre di Chieti IGP

Wine-making technique

Part of the grapes have been rigorously harvested after a slight over-ripening of the plant, 15/20 days maceration, thermo-controlled alcoholic fermentation at 24-26°C.

Ageing

Part for the wine ages in fine American and French barriques

Organoleptic evaluation and food pairing

Purple-red ruby with great depth. Dense bouquet of wild berries, blackberry and plum, with subtle floral notes. Imposing, elegant, austere, supported by smooth tannins and a vibrant vein-mineral acid.

Serving temperature

18°C

