Varvaglione

Papale Oro Primitivo di Manduria 2021





VINIFICATION

RED STILL WINE

Fermentation with maceration at a controlled temperature of 26 ° -28 ° C. After malolactic fermentation, aging in oak barrels for at least 10 months

FOOD MATCHING

It matchs very well with red meat, game, heavy sauces, but it is also nice withn spicey food and with hard cheese.

75cl SIZE 2021 **VINTAGE** 14.5% ABV

GRAPE VARIETIES Primitivo (100%)

Natural Cork **CLOSURE** A6086121 SKU CODE

Red, Richly Textured **EXPRESSION**

and Full-Bodied

COUNTRY Italy REGION Puglia **ALLERGENS** Sulphur

Natural Cork **CLOSURE**

3.65 PH

TOTAL ACIDITY 6.2g/I Tartaric

RESIDUAL SUGAR 13g/l

A6086121 SKU