

# Poggio Pasano

Primitivo Puglia IGP

CANTINA SAVA



**Variety:** Primitivo 100%

**Color:** Red

**Production Area:** Salento, Puglia.

**Vineyards:** This variety owes its name to its early ripening; Primitivo comes from the Latin "primativus" which means "early ripening".

The Primitivo vine is averagely vigorous and matures early, giving low-medium yields. Our grapes grows in the vast territory of Manduria on red and clay soil.

**Vinification:** De-stemming and crushing of the grapes, maceration at controlled temperature for 8-10 days with regular pumping overs. Draining off and malo-lactic fermentation in stainless-steel tanks.

**Sensory Features:** Intense ruby red color with violet reflections; intense, fruity (red fruits). A full-bodied wine, soft, quite tannic, harmonious. Ready to drink.

**Best served with:** Excellent with rich first courses, red meat, game and medium-seasoned cheeses.

**Winemakers:** Danilo Gizzi and Massimo Tripaldi

**Serving Temperature:** 16-18°C



**Awards:**

- Berliner Wine Trophy 2019 **Gold Medal**
- Mundus Vini 2020 **Gold Medal**
- Berliner Wine Trophy 2020 **Gold Medal**