



TORO PRIMITIVO IGT BIO

SPECIFIC FEATURES

DENOMINATION:

TORO PRIMITIVO IGT BIO.

KIND OF VARIETY:

OF A DEEP RUBY-RED COLOUR WITH VIOLET GLARES.

TASTE AND FRAGRANCE:

IT HAS A FULL, PLEASANT AND MELLOW TASTE WITH A PLEASANTLY SCENT OF ALMOND AT THE END.

IT HAS A DELICATE AND TYPICAL FRAGRANCE OF SMALL BLACK FRUITS (I.E. BLACKBERRY, BLACK CHERRY AND CHERRY) WITH PLEASANT FLORAL MARKS.

GRAPES VARIETY:

100% PRIMITIVO MARCHESANA VINEYARD IN GIOIA DEL COLLE, SITUATED IN ALTOPIANO DELLE MURGE.

HARVEST:

MECHANICAL HARVEST DURING THE SECOND WEEK OF SEPTEMBER.

BOTTLES PER BOX:

N° 12.

BOTTLES:

750 ML.

ANALYTIC INFORMATION

ALCOHOL CONTENT:

14% VOL.

INFORMATIONS

SERVICE TEMPERATURE:

RECOMMENDED BETWEEN 10 AND 12°C.

SUGGESTED COMBINATION:

IT MATCHES GOOD WITH SAVOURY PLATES WITH MEAT, GAME, GRILLED FISH AND AGED CHEESE.

DESCRIPTION:

STILL BIO WINE, REGIONAL GEOGRAPHICAL INDICATION FROM GIOIA DEL COLLE VINEYARDS (BA).

VINEYARDS GROWN WITH THE SPUR PRUNED CORDON, WINE COMES FROM CAREFULLY SELECTED GRAPES.

THE FERMENTATION LASTS 7 DAYS AND IT TAKES PLACE IN STAINLESS STEEL TANKS AT 25°C.

