

MARZAGAGLIA



Primitivo DOC Gioia del Colle

Classification: Controlled Designation of Origin, Gioia del Colle

Grape variety: 100% Primitivo di Gioia del Colle

Production area: Gioia del Colle (BA), Puglia

Soil: Generally clayey-limestone with a significant presence of skeleton and minerals.

Altitude: about 400 meters above sea level

Vineyards: Apulian espalier-trained with a density of vines per hectare ranging from 4000 to over 5000, older than 15 years and with production per plant between 1 and 2 kg/vine
Climate: Mild winters

with spring generally dry or with little rain and hot summers, with high temperature ranges given the position of the vineyards.

Harvest: Manual in crates carried out in the very first hours of the day, at optimal phenolic ripeness (first half of September)

Vinification: The crushed and destemmed grapes are macerated at a controlled temperature of 5-8°C for the first 24 hours and at 24-28° C for 10-20 days following the alcoholic fermentation, this to enhance the aromatic component of the wine and allow an optimal extraction of the polyphenolic and chromatic fraction. A slow malolactic fermentation follows which allows for balancing the gustatory harmony

Refinement: Steel for about 2-3 years, in bottle for about 6 months

Bottling: with light filtration and natural cold stabilization, one-piece unbleached cork 45×26

Tasting

Colour: Impenetrable ruby red tending towards purple
Bouquet

: Clean, intense, with pleasant scents ranging from ripe red fruit to spices and well-balanced balsamic notes

Taste: Full, velvety and harmonious, fully confirming the sensations on the nose

Alcohol content: 14% vol .

Serving temperature: 16-18°C

Gastronomic combinations: It is a wine that accompanies with ease important dishes, roasted red meat, game, aged cheeses and dried fruit

Packaging: 75 cl truncated conical Bordeaux bottle of old green colour, cartons of 6 bottles