



DECANAL WAS CREATED TO OFFER WINES WHICH ARE MODERN, VERSATILE AND TOTALLY APPROACHABLE.

MADE FROM BOTH INDIGENOUS ITALIAN AND INTERNATIONAL GRAPE VARIETIES, DECANAL WINES REFLECT THE CHARACTERISTICS OF THEIR REGION OF ORIGIN.

PRIMITIVO PUGLIA IGT

Grapes:

100% Primitivo.

Harvest:

Vines are trained by the "Alberello Pugliese" method. Picking is early, during the first week of September, in order to retain the freshness of the wine and avoid too high alcohol and "cooked" flavours.

Vinification:

After de-stemming, the grapes are not crushed, allowing some to remain intact, reducing damage to the skins and ensuring optimum colour extraction.

Fermentation:

Fermentation takes place in stainless steel where the must is left in contact with the skin at a controlled temperature of 25 °C for at least 10 days. After racking the wine is inoculated with bacteria to induce malolactic fermentation.

Tasting notes:

Decanal Primitivo is a lovely combination of berry fruits and spices, which burst out of the glass. The palate is rich, with an attractive concentration of lush morello cherries, balanced by smooth well-integrated tannins. Serve with pasta, red meat and mature cheese.

