

Primitivo Rosato I.G.T. Puglia
Rinomata Cantina Tombacco



Tasting notes

A surprising wine that blends the scents of the earth and the freshness of the sea, a blend of fragrances that reveals the liveliness of the land from which it comes.

Grape variety

100% Primitivo

Winemaking

it is obtained from selected and healthy grapes and with light contact with the grape skins, and through 1-day maceration in steel vats; after alcoholic fermentation, the wine is decanted into 150HL tanks, where the refinement is completed; the wine is then decanted, filtered and bottled.

Colour

rosé.

Bouquet

pleasant and delicate, with aromas of blackberries and aromatic herbs.

Flavour

the taste is delicate and balanced. It is persistent on the palate, with a fresh acidity.

Alcohol content

13% vol.

Optimal serving temperature

12-14°C

Gastronomic matches

this wine is ideal with grilled fish-based dishes and fish soup with tomato. It is excellent with pizza.

Like a sweet, salty tear, the Primitivo Rosato embodies the sweetness of the fruits of the earth and the strong character of a sparkling sea. The mirror of a region in constant balance between land and water.

Storage and ageing

in a humidity controlled cellar at a temperature of 10-12°C. Maximum aging 1 year, best drunk when young.

Packaging

in 75cl bottles in 6 bottle boxes.

AB cspc 843220