

# APOLLONIO<sup>®</sup>



## *Primitivo* TERRAGNOLO

**Area of production:**

Salento – Puglia

**Soil:**

Chalky-clay

**Cultivation:**

Low tree-like vines

**Grape variety used:**

100% Primitivo

**Climate:**

Mild winters with very dry springs and summers

**Harvest:**

Manual harvest when grapes are fully ripe

**Wine making:**

Traditional soaking for 30 - 45 days followed by fermentation of the must at controlled temperature

**Ageing:**

1 year in American barrels and 1 year in bottles

**Colour:**

Ruby-red with burgundy flashes

**Bouquet:**

Very typical and delicate

**Alcoholic strength:**

14.50%.

**Recommendation:**

Very suitable with roasts, red meat and game

**Recommended temperature:**

18°C

**Recommended glass:**

First decant and then serve in a large bowl-shaped glass

**Storage time:**

Many years, if the wine is stored in appropriate cellars.

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APOLLONIO Casa Vinicola s.r.l.  
via S.Pietro in Lama, 7  
73047 Monteroni di Lecce (LE)  
Italy

tel. +39 0832 327182  
fax. +39 0832 420051  
www.apolloniovini.it  
info@apolloniovini.it