



ELFO PRIMITIVO SALENTO I.G.P. ROSSO

TERRITORY

The Salento region is identified by three climatic elements: the sun, the architect that creates generous degrees of sugar, the sea, responsible for the minerality of the wines, and the wind that makes this area naturally free of disease and particularly suitable for the production of "natural" wines. Characterized by extensive flat areas and modest hilly reliefs, the Salento region is geologically constituted by a calcareous structure of medium texture.

VARIETY INFORMATION

Primitivo is a black grape variety native to Puglia. It owes its name to the characteristic vegetative phases of the plant, all early, from ripening to sprouting, from flowering to veraison, and from which the old name "Primitaccio" is derived.

AREA OF PRODUCTION

Salento - Apulia

VINEYARD ALTITUDE

50/100 m a.s.l.

SOIL TYPOLOGY

Calcareous-clayey soil

TASTING NOTES

COLOUR

Ruby red with intense violet reflections.

AROMAS

In the bouquet you will notice black cherry, black pepper and dried flowers.

PALATE

It has powerful body with hints of plum and cherry, balanced with strong tannic notes and a pleasant fresh sensation. Harmonious and intense with warm mineral tones.

PAIRING RECOMMENDATIONS

Excellent in accompaniment to meat dishes (rabbit, veal, lamb) and medium to mature cheeses.

DEGREE OF ALCOHOL

13.0%

SERVING TEMPERATURE

14-15° C