

PRIMITIVO GIOIA DEL COLLE DOC ' COLPO DI ZAPPA'

2019 | Red Wine



Case Size: 6

Intense red colour, with aromas of ripe black fruits, spices and hints of tobacco. A wine with a wide texture, dense and persistent finish.

Vinification:

The grapes come from parcels located in Gioia del Colle and they are harvested in the last decade of September. They are fermented at controlled temperatures with a maceration on the skins for 16 days. The wine then matures in oak barrels for 8 months and a further 3 months in the bottle.



Italy, Puglia

Leone de Castris

Grape Varieties: Primitivo

Classification: DOC | **ABV:** 14% | **Closure:** Natural Cork