

SINCE



1803

ARMELI

FAMILY VINEYARDS



PRIMITIVO

PUGLIA INDICAZIONE GEOGRAFICA TIPICA

Geographic Area: Apulia, Manduria area.

Grapes: Procanico, Verdello Grechetto, Malvasia Toscana.

Soil Composition: clayey with medium texture.

Maximun yield of grapes per hectare: 70

vinification: The grapes are harvested carefully, fermentation with maceration. Agening in steel for 8 months.

ORGANOLEPTIC CHARACTERISTICS:

Colour: Deep ruby red with purple glints when young.

Bouquet: Intense, characteristic bouquet of the primary grape aromas; fruity component.

Taste: Balanced fill-bodied, enwrapping with sight sweet notes.

Alcohol Content: 12% Vol.

Service Temperature: 16-18 °C

Food Pairing: Red meats, game, aged cheese.

BRAND MANAGER

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IMPORTER

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