

Centosassi Primitivo

Grape Variety: Primitivo

Alcohol Content: 15.5%

Region: Puglia

Producer: Amastuola

Vinification

The grapes are selected and harvested by hand during the night. Once destemmed, the uncrushed berries are sent to the Allier oak tanks where take place the fermentation at controlled temperature and a long post-fermentation maceration. 12 months in oak barrel.

Tasting Characteristics

Ruby red, deep and bright with hints of violet
Aroma: Soon at the nose the fruity vocation of Primitivo with hints of sour cherry, small soft fruits and mammola violet, which harmoniously mix with sea and mineral aromas, typical from Amastuola terroir. Flavour: The entrance in the mouth is full, soft and finely tannic, savoury and mineral, the finish is long with a fruity return... in one word an harmonic wine.



90 Wine Spectator
LEARN MORE, DRINK BETTER

Wine4all