

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
SERPRI	Serenissima	Italy	Puglia
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
85%+ Primitivo max 15% regional grape varieties	13%	No	Cork



Background

Produced in the region of Puglia, Southern Italy. A bold and fruity Primitivo bottled by the Cantina Tombacco, based near Padua, that was founded in 1919 and currently run by the third generation of the family.

Winemaking

Grapes are picked, pressed and fermentation is set at 22°C during the first week, then increased to 28°C in the second. Once complete, soft pressing ensues and malolactic fermentation occurs before being siphoned off. Wine is bottled in June following the harvest.

Tasting & Pairing

Lots of plum and blackcurrent on the nose with a hint of spice and black pepper in the background. Fruit continues on the palate with the addition of black cherry and some jammy tones. Full bodied, good balance and nice soft tannins.

Excellent with a meat ragu, mature hard cheeses or even a umami rich baked aubergine and mushroom dish.

Sustainability & Extra Information

Vegetarian, Vegan