

TRULLO DI PEZZA

PRIMITIVO 'LICURTI'



The bouquet opens up to candied fruit, lemon curd, dried apricot and pressed rose. Fresh floral notes complement tangerine, lemon and yellow apple. Perfect balance of acidity with a long clean finish resonating with green papaya and English custard.

Color: Red

Grapes: 100% Primitivo

Soil: Sandy clay

Age of Vines: 20-30 Years old

Altitude: 5 m

Yield per HI/Ha: 80 HI/Ha

Farming Practices: organic

Yeast: indigenous

Skin Maceration: 10 days

Fermentation vessel: stainless steel

Malolactic Fermentation: yes

Agging: 6 months in French oak tonneaux prior to bottling

Production: 15,000 bottles per year