

Monovitigno Primitivo

DENOMINATION | Campania igp Primitivo

GRAPE VARIETY | Primitivo

PRODUCTION AREA | Caserta

SOIL | Sandy – limestone and clay

TRAINING SYSTEM | Guyot bilateral, spur cordon

HARVEST PERIOD | Mid October

HARVEST | Manual

Vinification

MACERATION | Cold prefermetative 10 hours at 10°C

FERMENTATION | Stainless steel

FERMENTATION TIME | 10 days

TEMPERATURE | 24° – 26° C

AGING | Steel and bottle for 5 months

ALCOHOL CONTENT | 12,5% – 13,5%

Organoleptic characteristics

Intense ruby color sometimes tending towards garnet, with hints of floral and fruity. On the palate it is full-bodied and well balanced with a good final persistence with rich tannins.

Matching

It goes very well with elaborate first courses, meat, game and roasts.



RADICIVIVE

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