
IMPERO

WINE DISTRIBUTORS



Rifugio IGP

Conti Zecca – Rifugio IGP Salento Primitivo Rosso

APPELLATION

Veglie

VARIETAL COMPOSITION

Primitivo

ALCOHOL CONTENT

14% Alc. By Vol

WINEMAKING

Stems removal and soft pressing. Maceration for 12 days at 25-28°C. Fermentation in stainless steel tanks at controlled temperature. Maturation in 30 hl. oak barrels and refinement in epoxy resinlined cement tanks.

TASTING NOTES

An intense ruby red color, accompanied with a small red fruit and spice aroma. Soft and harmonious taste with ripe tannins in a rich and well-structured body.

FOOD PAIRING

Excellent with pasta dressed in particularly tasty sauces, roasted or grilled meat and mature cheeses.



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