



Rubino - Primitivo, "Punta Aquila"



Appellation: Salento IGT
Type: Red, dry
Grape Variety: Primitivo 100%
Region: Puglia

Production vintage: 80.000 bottles
Vineyards location: Brindisi
Soil characteristics: medium consistency
Altitude: 100 m above sea level
Year of implant: 2000
Training system: Cordon trained, spur pruned
Vines per hectare: 6.000
Yields per hectare: 7 tons

Vineyard Notes: **Harvest:** first days of September

Fermentation: 10 days in steel tanks
Maceration: 15 days at controlled temperature
Malolactic fermentation: totally carried out
Maturation: 4 months in 40 hl wood tanks

Winemaking Notes: **Bottle maturation:** 4-6 months

Color: dark ruby
Bouquet: this full and enveloping wine shows ethereal, fragrant and rich notes. It displays scents and nuance of cherries in brandy, mulberry jam, blueberry and blackcurrant, humus, tobacco and ginger, black pepper and herbs.

Taste: dynamic, coherent and of strong impact, it shows fascinating mineral aromas that well combine with the powerful structure of the fruit, the acidity and the pleasant and exuberant tannins.

Characteristics: it's a warm and complex wine with a flighty personality, generous and vibrant, intense and concentrated, surprising while ageing.

Food matches: perfect with "bucatini" in boar meat sauce, "pappardelle" in hare sauce, rigatoni "con la pajata", pork stew, tripe rolls, stuffed meat rolls with tomato sauce, "spiedo di manzo al lardo" (spitroasted beef with lard) and tuna stew with mint. Very good with medium-seasoned cheeses.

Tasting Notes: