



FELLONE
Puglia Primitivo
Indicazione Geografica Protetta

TECHNICAL DATA

Alcohol content: 14,5%

Grape variety: Primitivo 100%

Characteristics of the soil: red soil mixed with sand, medium depth, on calcareous bedrock

Harvesting period: first decade of September

Ageing: 12 months in French oak

ORGANOLEPTIC CHARACTERISTICS

Colour: intense red with purple reflections

Bouquet: morello cherry, plum and black cherry, with balsamic and slightly spicy notes

Taste: complex and full-bodied, with delicate and rich tannins, notes of sweet vanilla at the end

Suggestions: red meat, game, savory first courses, aged cheeses, Meditation wine

Serving temperature: 18/20° C