



## TECHNICAL SHEET

PRODUCT: *Rubino Terramia Primitivo IGT Salento*

---

Codice EAN: 8 007546 999203

---

### VINE (cépage)

Primitivo

### ALCOHOL

13% Vol

### ZONE OF GRAPE PRODUCTION

Salento

### SYSTEM OF CULTIVATION

Sapling – Espalier

### YLD BY HECTARE

80 – 120 quintals by hectare

### SYSTEM OF HARVES

Manual

### VINIFICATION

As soon as grapes are ripe, they are harvested, destemmed, pressed and carried on to tanks. The must becomes fermented at a controlled temperature for about six, eight days with pumping for the first two thirds of the fermentation.

## REFINING

Marks are excluded from the “new wine” which is subjected to the malo-lactic fermentation that is often primed by the enologist. After the malo-lactic fermentation the wine is cleaned and kept in stainless steel tanks until the bottling.

## ORGANOLEPTIC CHARACTERISTICS

A full-body red wine with violaceous nuances. The ample and fruity bouquet scents of plum and eggplant, typical of primitivo.

## GASTRONOMICS COUPLING

It well matches roast meat, seasoned cheese, pasta and pasta with cream or besciamella.

## SERVING TEMPERATURE

18° - 20° C

## LABEL

