





GORILLA



PRIMITIVO PUGLIA IGT

Grapes:	Primitivo
Appellation:	SALENTO IGT
Production area:	Apulia Region, Salento area
Climate:	The climate is warm and temperate, with significant rainfall all year round. During the summer the African winds cause rapid and marked rise of the thermometer and high temperature variation
Harvest:	First half of September
Storage time:	4 years
Bottle size:	750 ml
Serving temp.:	18/20 °C
Alcohol content:	13% Vol

-  A dark, intense-red colour with violet highlights
-  Intense and fragrant bouquet with a rich variety of sensations
-  Pleasant, harmonic and velvety taste
-  Great wine for roasts. Excellent with cheeses and soups

VINIFICATION: The harvested and destemmed grapes have been vinified with 7/8 days of maceration in order to extract colour and structure. The alcoholic and malolactic fermentation are made in stainless steel tanks at a controlled temperature 25/27 °C. Three months of aging in barrels complete the winemaking process before the bottling time

