

# PIETRA PURA

---

## PUGLIA



### **HYRIA PRIMITIVO**

PUGLIA I.G.P.

Grape variety  
100% Primitivo

#### Production technique

The Primitivo grapes come from selected vineyards located in southern Puglia. The traditional Alberello basso vine training method is employed. The grapes are carefully picked by hand at the end of August - early September. The must undergoes fermentation over the grape skins at temperature controlled at 26 °C for 8-10 days. 30% of the wine is aged in barriques for 12 months and 70% for the same period in stainless steel.

**Wine description:** An intense bouquet of red fruits which burst through to the palate. Rich and smooth, with a well-balanced finish.

#### Winemaker's recommendations

Serve at a temperature of 16/18 °C. Ideal with meat, game or seasoned cheeses.