



PRIMITIVO 2018

PRODUCER: Tenute
Chairomonte

COD: Italy

REGION: Puglia – IGP
Primitivo

SOIL TYPE: Mainly calcareous
ALTITUDE: 330 meters above
the sea level

**NUMBER OF VINES PER
HECTARE:** About 7,000

REFINEMENT: In steel

PRODUCTION AREA: Acquaviva
delle Fonti

GRAPES: 100% Primitivo

TRAINING SYSTEM: Espalier

YIELD PER HECTARE: 70
quintals

HARVESTED: By hand in boxes

DENOMINATION: Puglia – IGP
Primitivo

DESCRIPTION

A Primitivo expression of his land, of which he tells stories and legends. Bright red color with violet reflections and intense aromas of small red fruits. On the palate it is fresh, savory and rightly tannic, with a soft and fruity finish. Excellent table wine, finds the best combination with the typical dishes of Mediterranean cuisine.



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