

Mocavero Primitivo Salento

Azienda Vinicola Mocavero

Italy - Puglia - Primitivo del Salento IGP

Deep red color with hints of violet, sweet spicy and ripe fruity notes. Soft, persistent taste with skillful balanced tannins.

TA: 5.8 g/L
VA: 0.4 g/L
SO2: 80mg/L
pH: 3.58
RS: 4 g/L

Specifications

Appellation	Primitivo del Salento IGP
Wine Type	Red
Varietals	100% Primitivo
Age of Vines	Average 35 years
Soil type	Clay & Limestone
Vinification	WINE-MAKING TECHNIQUE: This ancient vine variety requires special attention during vinification to ensure that it expresses all the varietal characteristics. It needs periodic aeration and a particular temperature control. Once maceration is complete, the must is separated from the marc and fermentation ends in stainless steel tanks. /> WINE REFINING: Once it has been fermented the wine is refined in American Oak barrels for 3-4 months. When the refining process is complete, the wine is filtered and bottled.
Production	10,000 (9-liter cases)
Pairings	Roast meat, wild fowl, cold-cuts and mature cheese.



Codes, Weights and Measures

UPC	7 84585 03331 7
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03331 4
Cases/Pallet	50
Layers/Pallet	10
ABV	14.00%

SRP	\$ 25.99 USD 750mL Bottle
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