

I QUATTRO CONTI



OTTO LUNE

*IGP Puglia Primitivo
da uve leggermente appassite
e affinato in botte*

GRAPE VARIETALS

Primitivo

PRODUCTION PROCESS

Grapes are slightly withered.
Stems are removed and the berries are gently pressed.
Maceration for 10 days at 22°C.
Fermentation in stainless steel tanks at controlled temperature. Aging in oak barrels.

AGING POTENTIAL

4 and more years, depending on the vintage

TASTING NOTES

Colour

Intense ruby red

Bouquet

Rich aroma of ripe red fruits, vanilla notes and spices

Taste

Smooth and well-structured.
Long and persistent finish.

SERVICE TEMPERATURE

16-18°C

PAIRINGS

Otto Lune Primitivo is best appreciated with rich main courses, meat and game.