

MESSER DEL FAUNO



Primitivo Puglia IGT

Production area: APULIA

Alcohol content: 13% Vol.

Grapes: PRIMITIVO



VINIFICATION

Grapes are trained in vineyards of the Puglia region and are processed with the traditional vinification method: completely mature grapes are harvested and destemmed. The grapes are then fermented and macerated with the skins at controlled temperatures of 23-25°C in stainless steel tanks.

TASTING NOTES

Colour: Dark and intense ruby colour.

Bouquet: It reveals a nose of tar, licorice and red berries.

Taste: Full-bodied, warm and fruity, with strong tannins.

FOOD PAIRINGS

Ideal with spicy grilled meat, roasts and stuffed ravioli pasta with rich tomato sauce.

Service Temperature: 16/18°C.

CURIOSITY

Primitivo variety traditionally grows in Puglia (the "heel" of Italy), where it was introduced in the 18th century. DNA fingerprinting revealed that it is genetically equivalent to the Croatian grapes Crljenak Kaštelanski and Tribidrag. The grape found its way to the United States in the mid-19th century, and became known by variations of the name "Zinfandel". The grapes typically produce a robust red wine.

AWARDS

96 pts: Luca Maroni 2023 – vintage 2021

Gold Medal: Gilbert&Gaillard 2022 – vintage 2021

Gold Medal: Gilbert&Gaillard 2021 – vintage 2020

