

**ROSA  
MASSOLINO  
SRL**

# PRIMITIVO

## VINEYARDS:

- Grapes: 100% Primitivo.
- Exposure: south west
- Altitude above sea level: 200 – 250 m.
- Soil type: clayey-calcareous medium texture
- Density of planting stumps/ha: about 4,500.
- Training system: Guyot.
- Harvest period: end of September.
- Harvest conditions: manual.

## VINIFICATION:

The grapes are harvested and destemmed and vinified with 7/8 days of maceration to extract color and structure.

Alcoholic and malolactic fermentation take place in steel tanks at a controlled temperature of 25/27 °C

- Malolactic fermentation: Yes
- Alcohol content: 13 -14%.

## TASTING:

- Color: Intense red color, sometimes with garnet reflections.
- Smell: fragrant, spicy, delicately toasted with a rich variety of sensations.
- Taste: soft, velvety and harmonious, with a long and ethereal flavour
- Serving temperature: 10-12°C
- Gastronomic combinations: dishes that express a predominant fatness such as traditional Italian sausages. It goes well with well-structured pasta and risotto, as well as medium-sized or grilled meat cheeses.

