

PINNACOLI

"Trulli are ancient stone dwellings with cone shaped roofs only found in the magnificent Puglia region of Southern Italy. At the pinnacle of these cone roofs sit magic symbols of good fortune known as pinnacoli. Pinnacoli Primitivo is the pinnacle of this classic grape varietal, full bodied with rich, concentrated fruit flavors."

Area of Production: Province of Taranto, Puglia, Italy

Designation: Primitivo di Manduria

Cepage: Primitivo

Alcohol: 13.5%

Production Method: Harvested in late August to early September 2011. Vinification by maceration at controlled temperatures of 26-28° C. After malolactic fermentation, refinement in barrique for one year. Bottled November 2012.

Wine Notes: A ruby-red wine with full flavors of ripe red fruits and a hint of spice. Pinnacoli has flavors of wild strawberry through the palate, finishes with a rich fullness and hints of cinnamon.

Recommended Food: Roasted and spiced meats, pasta with meat sauce, game, and spicy cheeses.

Awards: Wine & Spirits Magazine – 90 pts - 2008 vintage
Beverage Testing Institute – 89pts- 2008 vintage

UPC Code: 089475385010



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