

**DESIRE
LUSH & ZIN**

Pasqua

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PRIMITIVO Puglia

INDICAZIONE GEOGRAFICA TIPICA

WINEMAKING

The red Primitivo grapes are softly handpicked in 20 kg cassettes and then rapidly brought to the winery where they are destemmed and gently crushed.

The grapes remain for one week in the tank at low temperature in order to have a pre-fermentative maceration. Alcoholic fermentation runs at 22-26°C for around 15-20 days with daily remontages. When fermentation ends, wine is racked in another tank where malolactic fermentation takes place. Then wine lies in wood barrels for 6 month before being bottled.

WINEMAKER'S NOTES

A wine with a depth red color; a warm nose that reveals intense aromas of plums, red fruit, spicy notes, vanilla, coffee and cocoa. On the palate, it is warm and round, full body and tannins are soft and velvety.

FOOD PAIRING

Ideal with grilled or roasted red meats and seasoned cheeses. Serve at 18°C.



Origin
Region of Apulia,
Southern Italy

Alcohol
13,5%

Grapes/Blend
Primitivo 100%

PH
3.45

Total acidity
6 g/l

Ageing
6 months in oak
barrels

Residual sugar
14 g/l