

VEROSSO



Primitivo Ripasso-Style

Salento I.G.T, Puglia, Italy

GRAPE VARIETY

100% Primitivo

VINIFICATION

Grapes are harvested at normal ripeness and vinified traditionally. They are pressed and fermented for 15 days under temperature control. A portion of the harvest is left to dry on the vines for an additional 3-4 weeks. After harvest these sweet, ultra ripe grapes are vinified traditionally. When fermentation is complete, the finished wine from the first harvest is *re-passed* over the pomace from the second. This starts a another round of fermentation in the first wine which increases the alcoholic content and gives it deeper color and more complex aromas.

REGION

Salento is the heel of the “boot”. This limestone based peninsula separates the Adriatic Sea from the Ionian Sea and provides grapes grown in the flat, dry landscape with endless sun – perfect for Primitivo.

TASTING NOTE

Intense ruby-red color. Full and complex nose. Dry, full bodied and ripe, yet balanced with velvety tannins and bright acidity.

FOOD PAIRING

Ideal with roasts and aged cheeses.



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