



### *Product Card*

#### SIMERA

Primitivo of Salento

Label Name: SIMERA

Classification: IGT Salento

Area of production: Laghi Alimini - Otranto (Lecce)

Colour: Red

Grape: 100% Primitivo

Soil: Deep clayey / sandy without skeleton

Altitude: 3 m asl

Plant breeding system: spurred cordon

Logs per hectare: 4140

Yield per hectare of grapes: 80/90 q

Grape harvest: end of August / first ten days of September

Wine making: steel

Maceration: 8-10 days

Fermentation: controlled temperature 26 - 27 °C

Serving Temperature: 18 °C

### Description

It is the traditional Primitivo harvested when the grapes are overripe. Intense and deep ruby red with garnet reflections. The nose has captivating aromas of cherry jam and chocolate. Warm, with a good fragrance, soft and rich in noble tannins. It closes with pleasant hints of red fruit. To be served with any meal but especially with meat-based roasts.