



2015 MEZZA PEZZA ORGANIC PRIMITIVO

Primitivo Salento IGP

Wine category: Protected Geographical Indication (IGP)

Grape variety: Primitivo 100%

Production area: Torricella, Apulia (Puglia, Southern Italy)

Growing system: espallier

Harvesting period: first weeks of September

Harvesting method: manual

Vinification: thermo-controlled maceration followed by alcoholic fermentation.

Ageing: in stainless-steel tanks.

Alcohol content: 14.0%

Tasting notes:

Colour: intense ruby red with purplish highlights.

Bouquet: intense aroma with notes of plum and cherry, spicy and vanilla scents.

Taste: well structured, soft and balanced, easy to drink.

Best served with: first courses with meat sauces, spicy red meat, game, seasoned cheeses.

About Trulli di Pezza

The company Trullo di Pezza has a history of over 20 years cultivating vineyards and olive groves on a total area of about 100 hectares of land in the countryside of Torricella, Puglia. Today the company produces wine only from native varieties in an area known for a mild climate, moderated by sea air and characterized by the unique terroir, the so-called red-soils, rich in iron minerals.

The style of the wines, produced with organic certification, is a mix of freshness, character and balance that express the land.



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