

Meridia Primitivo

Casa Vinicola Botter

Italy - Puglia

Dense ruby red with violet reflections. Warm, spicy bouquet filled with bright, ripe plum aromas. Rich, full and round with a delicate spiciness on the finish.

Specifications

Varietals	100% Primitivo
Soil type	Limestone and clay
Vinification	Hand harvested. The grapes are soft pressed and the juice is placed in stainless steel tanks along with the skins for a maceration of 8 to 10 days. Daily pumping over of the juice to extract more color and sweet tannins. The must is then racked and lightly filtered. Fermentation takes place with selected yeast under controlled temperatures. The finished wine is placed in stainless steel holding tanks and bottled on demand.
Pairings	Pairs well with lamb, grilled and barbecued meats, dishes with olives or capers and seasoned cheeses.

