

Mocavero Primitivo Salento
Azienda Vinicola Mocavero
Italy - Puglia

Deep red color with hints of violet, sweet spicy and ripe fruity notes, soft, persistent taste with skilful balanced tannins.

Specifications

Wine Type	Red
Varietals	100% Primitivo
Age of Vines	Average 35 years
Soil type	Clay & Limestone
Vinification	<p>WINE-MAKING TECHNIQUE: This ancient vine variety requires special attention during vinification to ensure that it expresses all the varietal characteristics, it needs periodic aeration and a particular temperature control. Once maceration is complete, the must is separated from the marc and fermentation ends in stainless steel tanks.</p> <p>/> WINE REFINING: Once it has been fermented the wine is refined in american Oak barrels for 3-4 months. When the refining process is complete, the wine is filtered and bottled.</p>
Production	10,000 (9-liter cases)
Pairings	Roast meat, wild fowl, cold-cuts and mature cheese.



Codes, Weights and Measures

UPC	7 84585 03331 7
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03331 4
Cases/Pallet	50
Layers/Pallet	10
ABV	14.00%
SRP	\$ 23.99 USD 750mL Bottle