



LAPACCIO

SALENTO

Indicazione Geografica Tipica

DESCRIPTION

Lapaccio has its origin in the Salento area, the real heart of wine production in Apulia. In this region the family started making wine over 90 years ago before moving from here to Verona. This area is particularly renowned for the cultivation of the Primitivo grape. Here viticulture has ancient origins, dating back to time of Magna Grecia.

WINEMAKING

The red Primitivo grapes are harvested and immediately pressed at controlled temperature. Fermentation is carried out with maceration on the skins for 12-14 days and daily pumping-over to extract more tannins and anthocyanins at 25-27°C. 50% of the wine is aged in barrique for 30-40 days.

WINEMAKER'S NOTE

A wine with a depth of colour; a warm nose that reveals intense cherry and plum aromas; warm and rich, harmonious on the palate.

FOOD PAIRINGS

Ideal for tasty pasta, grilled meats and seasoned cheeses. Serve at 16-18°C.



Geographic Area

Salento, Apulia

Alcohol

13,5%

Grapes/Blend

Primitivo 100%

PH

3.30

Total acidity

5.9 g/l

Ageing

Some months in wooden
barriques.

Residual sugar

10 g/l