

CORE MEU

Primitivo IGP

Its name derives from the early ripening. The origin of him is uncertain, while his arrival in Italy is due to the Benedictines, who introduced him in the seventeenth century.

Appellation

Terre di Chieti IGP

Grapes

Primitivo

Winemaking

After destemming, maceration in stainless steel vats for 15–20 days and soft crushing in inert environment at 0.7 bar. Fermentation in stainless steel tanks at temperature 24 – 26 °C.

Ageing

Part for the wine ages in fine American and French barriques.

Organoleptic evaluation and food pairing

Purple-red ruby with great depth. Dense bouquet of wild berries, blackberry and plum, with subtle floral notes. Imposing, elegant, austere, supported by smooth tannins and a vibrant vein-mineral acid. Opulent fruit. Ideal for roasts, game, strongly flavoured dishes and mature cheese.

