



PRIMITIVO - ORGANIC

Puglia, Italy

Caiaffa



<http://www.caiaffavini.it/en/>

Method & Production

The land is cultivated organically, maintaining a synergistic balance between man and nature. The grapes are harvested with care, manually and then destemmed and crushed before being spontaneously fermented in contact with skins for around 20-25 days. The wine is aged for 3 months in oak barrels.

Tasting Notes

Bright, lifted, fresh aromas of red and dark fruits. On the palate it is slightly creamy yet very fresh with a hint of spice on the finish. Lovely balance, very bright and easy.

Food Matching

Tagliatelle al Sedano

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
CF0123	Primitivo - Organic	Primitivo	2023	14.0%	Cork	6x0.75lt	Yes	No	Yes	No