



## PRIMITIVO PUGLIA IGT - 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
<b>Red Wine</b>									
CF0118	Primitivo Puglia IGT - Organic	Primitivo	2018	14.0%	Cork	6X0.75lt	Yes	No	No