

TRULLI

PRIMITIVO ROSE

PRIMITIVO

PUGLIA | ITALY



FOR THIS ROSÉ, PRIMITIVO GRAPES ARE CHILLED TO 10°C AND LEFT TO MACERATE ON THEIR SKINS, GIVING THE MUST A PINK HUE. THE MUST IS THEN RUN OFF ITS SKINS, PLACED IN STAINLESS STEEL FERMENTATION TANKS AND THEN LEFT TO REST FOR 36 HOURS. FERMENTATION LASTS APPROXIMATELY 10 DAYS. THE WINE IS LEFT ON ITS LEES IN STAINLESS STEEL TANKS FOR THREE MONTHS TO MAXIMIZE EXTRACTION OF COMPLEX AROMAS. THE RESULT IS A DRY, MINERAL BUT COMPLEX ROSÉ TO BE ENJOYED YEAR-ROUND.



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INFORMATION

Perfect with pizza and pasta dishes