



## Pacato - Colle al Vento

Primitivo di Manduria DOP

Dominant notes of mature fruits, elegant spicy tones, an untameable force and a warm character. The Primitivo vineyards and its durmast oak barrels create a fascinating blend whose clear taste experience, which is easily accessible, has all the hallmarks of a unique winemaker's style.

Red wine

### Vintage

2019

### Alc. vol%

14,5

### Residual sugar g/l

7,6

### Total acidity g/l

5,9

### Grape

Primitivo 100%

### Content

750 ml, 1500 ml

### Location

Vineyards in the area of Manduria and Sava (Taranto)

### Colour

Intense red with purple reflections

### Aroma

Aromas of mature fruits and spices

### Taste

Complex, pleasant and persistent

### Pairing

Excellent with red meat dishes and matured cheese

### Serving temperature

18°C

### Vinification

After exertion of soft pressure and the separation of grape-stalk, traditional short maceration and fermentation at a controlled temperature, with several pump-overs for a better extraction of colour and tannins

### Ageing

8 months

### Yield/ha

9000 kg

### Soil characteristics

Chalk, clay

### Indications about allergens

Contains sulphites

GMO free

Revisione 01: 01/01/2021

## 750 ml

**Article no.:**

0404

**GTIN-13**

8017868001614

**Closure**

cork

**Download bottle photo**

- CaV\_prim\_manduria\_pacato.jpg.zip (412.2 KiB)

**Box 6 bottles**

**GTIN-13**

8017868001621

**Boxes/layer**

21

**Boxes/pallet**

105

**Kg/box**

8, 1

**Kg/pallet**

870

**Box 12 bottles**

**GTIN-13**

8017868000846

**Boxes/layer**

14

**Boxes/pallet**

70

**Kg/box**

16, 1

**Kg/pallet**

1140

## 1500 ml

**Article no.:**

405

**GTIN-13**

8017868000129

**Closure**

cork

**Box 6 bottles**

**GTIN-13**

8017868000136

**Boxes/layer**

10

**Boxes/pallet**

50

**Kg/box**

13, 5

**Kg/pallet**

775