



Ultimo Tocco, 2021

Primitivo Puglia IGP Appassimento

Country of origin
Italy

Grapes
Primitivo

Serving temperature
16 - 18°C

Allergen notice
Contains sulphites

Alcohol content
14.5%

Character

This rich and balanced wine appears garnet-red with reflections of purple in the glass. Intense and complex aromas of blackberry, strawberry jam, raisins and vanilla to enchant the nose, and a slight initial sweetness with a full and mellow body to caress the palate. A touch of pepper, intense aromatics and a well-balanced structure, along with a lengthy and persistent finish.

Wine type



Balanced wines



Full-bodied wines

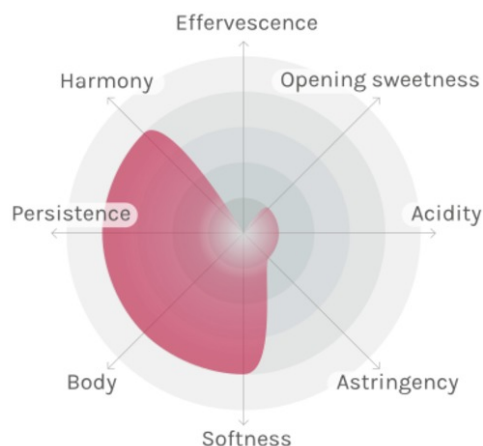


Lingering wines

Producer

Ultimo Tocco

Skill and experience are the qualities that a winegrower in Apulia has to have to produce a high-quality Appassimento wine. When patience, time and a pronounced quality awareness are added, you have the prerequisites for an authentic and unique wine. The grapes ripen on the vine until late autumn. And only after they have slightly dried off and have already lost about a quarter of their liquid content are they carefully harvested by hand. Before pressing they dry for another ten to twelve days at a controlled 25°C. In order to develop its exceptional character, the wine matures in barriques and is thus able to unfold its typical flavour and aromas in an ideal manner.



Foodpairing



Beef, veal or game in a dark sauce, grilled or fried beef or game



Pasta served with meat



Hard cheese made from cows' milk

