



# CAVALIERI REALI



## PRIMITIVO PUGLIA IGT



**VINEYARDS AREA:** Puglia Region

**VINIFICATION:** Alcoholic fermentation with selected yeast strain for 7 days at 25°C. Post fermentation, the skins are soft pressed off and the wine drained to tank to complete alcoholic fermentation. The wine is racked off fermentation lees before malolactic fermentation. Ageing in tank.

**COLOUR:** Intense red with purple tinges.

**TASTING NOTES:** Intense red with purple tinges. Notes of red fruit such as blackberry, blueberry, plum and very mature cherry, accompanied with unmistakable notes of mature Primitivo grapes. Very soft tannins delivering a pleasant structure and fullness.

**SERVING SUGGESTIONS:** By varying its temperature, it's versatile enough to go well with first courses as well as main courses, cheese and cold cuts.



**SERVING TEMPERATURE**  
16 - 18°C



**ALCOOL**  
13



**GRAPE VARIETIES**  
Primitivo



**RESIDUAL SUGAR**  
2 g/l



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#### **BOTTLE**

BOTTLE: B.IE 0,75 BORDOLESE UVAG T.S.

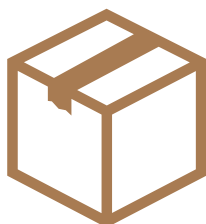
LENGTH: 81 mm

HEIGHT: 311 mm

GROSS WEIGHT: 1,22

CAPACITY: 0,75

EAN: 8011510014793



#### **CASE**

CASE DIMENSION: 24 x 16 x 31

CASE GROSS WEIGHT: 7,32

BOTTLE X CASE: X6

EAN: 8011510066051



#### **PALLET**

PALLET CM (LxW): PALLET EPAL FUMIGATED 80X120

PALLET HEIGHT: 140 CM

CASES X LAYER: 25

LAYER X PALLET: 4

CASES X PALLET: 100

BOTTLE PER PALLET: 600

PALLET GROSS WEIGHT KG: 754,5