



Primitivo "Rudiae" Salento IGT



Rudiae is the name of the ancient messapic town where the present city of Lecce was founded in later times. Flat, red wine produced with Primitivo grapes, harvested at maturity.

Vinification: in red, with 10-12 days contact between the skins and the must at 28-30 C.

Type of Containers: 50% in big wood barrel, 50% in vitrified cement, thermo-conservation.

Organoleptic Examination: deep ruby red.

Taste: dry, warm and delicate.

Perfumes: ample and persistent with hint of prunes, cherries, liquorice.

Accompaniments: excellent with red meat, game, and seasoned cheeses.

Imported by Bacchanal Wine Imports
www.bacchanalwines.com



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