



PERBENE

**Primitivo 0.0%**

GRAPES

**100% Primitivo**

VINEYARD AREA

Selected vineyards in in the Leverano area of **Puglia's** Salento Peninsula.

HARVEST

The grapes are harvested **by hand in September**.

VINIFICATION

The grapes very softly destemmed, taking care to keep the skins intact. **Fermentation** takes place at a controlled temperature of between 22-24°C, with frequent pumping over of the must.

DE-ALCOHOLIZATION

The Primitivo is **dealcoholized** using the «**vacuum evaporation** technique». With this method it is possible to remove the alcohol at a temperature of 20°C, preserving the freshness and the **varietal characteristics of the wines**.

TASTING NOTES

Bright ruby in colour. PERBENE Primitivo has a pronounced **fruity bouquet** reminiscent of **crispy red fruits**, such as berries. The palate is well-balanced, **smooth** with a **persistent finish**.

TO SERVE

Serve at 12-14°C to maximise the **aromatic expression**. This is a **versatile** drink, pairing well with a great variety of dishes or enjoyed on its own as an aperitif.

**1 GLASS**  
PERBENE

 28 kcal



**1 GLASS**  
Red wine

 85 kcal



14  
alc%

