Vallone Versante Primitivo, Salento IGP 2024

IVL0402024NEW

Agricole Vallone

— Puglia, Italy

From Vallone's Brindisi estate, a ripe, generous and well-balanced style of Primitivo.

Production

The Primitivo grapes were sourced from Vallone's Brindisi estate - from a 15ha vineyard with limestone-clay soil. The grapes are typically harvested at the end of August / start of September. Fermentation and maceration take place at controlled temperatures for 15 days, followed by spontaneous malolactic fermentation. Maturation takes place in steel and concrete tanks for around 3 months.

Tasting note

A generous, open nose with ripe plum and cherry aromas and hints of warm spice. The palate is richly-flavoured with blackberry and juicy sweet plum characters, supple tannins and a pronounced mocha finish.

Food Match

Enjoy with home-made bean burgers

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Salento IGP

Winemaker:
Marco Mascellani

Grape Varieties:
Primitivo 100%

Suitable for:
Vegan

Bottle Barcode:
8018978890068