



MASCA DEL TACCO



www.mascadeltacco.com

PRIMITIVO

OLD VINES

PUGLIA

INDICAZIONE GEOGRAFICA PROTETTA

ROSSO

ORIGIN OF THE VINEYARDS

Apulia.

GRAPE VARIETY

Primitivo 85% at least and others varieties allowed.

VINE TRAINING SYSTEM

Spurred cordon espalier.

SOIL

Medium-textures sandy and clay soils on a calcareous bottom.

WINEMAKING AND MATURATION

Processing of the grapes with soft pressing, maceration and fermentation at controlled temperature. Aging in steel and different kind of wood.

SENSORY ANALYSIS

Intense and bright ruby red. Complex nose of black berries and plum jam, red flowers, humus, cocoa powder, mint and iron. Full-bodied and enveloping, creamy and smooth, fruity with a very long balsamic and fruity persistence.

ALCOHOL

14% - 14,50%.

SERVING TEMPERATURE

16/18° C.

FOOD MATCHES

First courses with meat sauce, polenta, grilled meat, stews in general, lamb, truffle and aged and blue cheeses.

AWARDS

2021 › 97 points Luca Maroni