



TENUTE RUBINO

PUNTA AQUILA

PRIMITIVO - IGT SALENTO RED

Classification: red – IGT Salento
Grape variety : Primitivo 100%
Alcohol level: 14,00% Alc by vol.
Analysis: pH 3,70 – total acidity 5,30 g/l

Vineyards location: Brindisi
Altitude: 100 m above sea level
Soil characteristics: medium consistency
Training system: Cordon trained, spur pruned
Vines per hectare: 6.000
Year of implant: 2000
Yields per hectare: 7 tons
Harvest: first days of September

Fermentation: 10 days in steel tanks
Maceration: 15 days at controlled temperature
Malolactic fermentation: totally carried out
Maturation: 4 months in 40 hl French wood tanks
Bottle maturation: 4-6 months

Vintages: 2002, 2003, 2004, 2005, 2006, 2007, 2008, 2009, 2010,2011,2012
Production vintage: 90.000 bottles

Serving temperature: 16°-18° C
Glass: red wine goblet

TASTING NOTES

Colour: dark ruby

Bouquet: this full and enveloping wine shows ethereal, fragrant and rich notes. It displays scents and nuance of cherries in brandy, mulberry jam, blueberry and blackcurrant, humus, tobacco and ginger, black pepper and herbs.

Taste: dynamic, coherent and of strong impact, it shows fascinating mineral aromas that well combine with the powerful structure of the fruit, the acidity and the pleasant and exuberant tannins.

Characteristics: it's a warm and complex wine with a flighty personality, generous and vibrant, intense and concentrated, surprising while ageing.

Food matches: perfect with “bucatini” in boar meat sauce, “pappardelle” in hare sauce, rigatoni “con la pajata”, pork stew, tripe rolls, stuffed meat rolls with tomato sauce, “spiedo di manzo al lardo” (spitroasted beef with lard) and tuna stew with mint. Very good with medium-seasoned cheeses.

