



HYRIA

Primitivo Puglia IGP

Grape varieties

100% Primitivo

Production technique

Wine produced with selected grapes in the southern area of Apulia region, cultivated with the traditional sapling and vinified with thermo-controlled maceration followed by a soft pressing of the must at the end of fermentation. 30% of the wine is aged in barriques for one year, the remaining part in steel for the same period.

Organoleptic characteristics

Purple-red color with black-violet reflections, intense and persistent aroma with hints of red fruit. Full-bodied and soft wine, with a nice balanced finish.

Winemaker's recommendation

Serve at 16/18 °C with pastas, meats and aged cheese.