



## 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. The wine matures in stainless steel tanks and undergoes a brief bottle refinement before being released.

### 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.