

PASQUA

L A P A C C I O

LAPACCIO

SALENTO

Indicazione Geografica Tipica

DESCRIPTION

Lapaccio has its origin in the Salento area, the real heart of wine production in Apulia. In this region the family started making wine over 90 years ago before moving from here to Verona. This area is particularly renowned for the cultivation of the Primitivo grape. Here viticulture has ancient origins, dating back to time of Magna Grecia.

VINIFICATION

The red Primitivo grapes are harvested and immediately pressed at controlled temperature. Fermentation is carried out with maceration on the skins for 12-14 days and daily pumping-over to extract more tannins and anthocyanins at 20-24°C. 50% of the wine is aged in barrique for 4 months.

TASTING NOTES

A wine with a depth of colour; a warm nose that reveals intense cherry and plum aromas; warm and rich, harmonious on the palate.

Geographic Area
Salento, Apulia

Grapes/Blend
Primitivo 100%

Ageing
4 months in wooden
barriques

Alcohol by volume
13,5%

PH
3.30

Total acidity
5.9 g/l

Residual sugar
10 g/l

