



Vespa

Il Bruno dei Vespa



Varietal: 100% Primitivo

Practice:

Appellation: IGT Salento

Alcohol %: 14.5

Age of Vine: 15 – 20 yrs

Elevation: 90 mt

Dry Extract: gr/l

Soil: Clayish

Acidity: gr/l

ph:

Tasting Notes: The palate is smooth and ripe showing pretty blueberries, elderberries and citrus. Medium body, with some fine and medium chewy tannins and a fruity finish

Aging: 4 months in Never Barriques and Troncais.

Winemaking: Skin maceration for 10 days with several fullings, followed by a malolactic fermentation in barriques.

Food Pairing : Prosciutto and salami, meatballs, medium aged cheeses.

Accolades

2017 **91** pts James Suckling



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