

Il Sapiente

It is a combination of taste and art those between Primitivo and Cabernet Sauvignon, two varieties that can give free rein to their extraordinary personalities in the Canale di Pirro area. Behind a wine like this, which aims to be an authoritative example of a Super Apulian blend, there is a lot of method, commitment and great passion. The lucky mix of grapes creates a rich and a full-bodied blend, all to be

Grape variety: Primitivo and Cabernet Sauvignon
Denomination: IGP (Protected Geographical Indication)

Altitude: 400 meters above sea level

Exposure: South

Type of soil: calcareous, clay

Type of management: organic

Training system: Guyot

Density of vines per hectare: 5,000

Yield: 6,500 kg/ha

Year of planting: 2000

Harvest time: end of October for Primitivo, early October for Cabernet Sauvignon

Fermentation: it is carried out in stainless steel tanks at a controlled temperature

Fermentation temperature: 22/24°C

Length in contact with the skins: 15 days

Malolactic fermentation: done

Maturation: in French oak barriques and tonneau for 12 months

Bottling aging: at least 12 months

Alcohol content: 16% Vol.

Aging potential: 12 years

Tasting notes: the wine has a full ruby red colour, extremely compact. The refined suggestions of cocoa and sweet spices embrace aromas of black and red fruit jam, juniper berries and jingles of noble vegetable origin. The taste is amazing for its strength, full body, correspondence of the perfumes, sparkling freshness and sweet tannin.

It has a good persistence.

Serving temperature: 18°C

Food pairing: it pairs well with tasty dishes such as grilled meat, roast beef and lamb, feathered and furred game, mature cheese. It is perfect if you drink it alone at the end of the meal.

