



Selection line

Calosm
dei f.lli Calò

IACCO PRIMITIVO DI MANDURIA DOC

Iacco is made from grapes from the area of Taranto, renowned for its Primitivo wines. This wine has an intense ruby red colour and an aroma of fruit preserves, delicately spicy with a hint of vanilla.

VINE VARIETY: primitivo 100%

VINEYARDS: typical Apulian "alberello" method.

HARVEST: end of August-first decade of September.

WINEMAKING: the traditional method, with an extended maceration period at a controlled temperature, followed by fining in small oak casks.

AGING: in steel for 6 months.

FINING: 8 - 10 months in new and second passage barriques, 4 months in bottles.

ANALYTIC DATA: alcoholic content 14% vol.
total acidity 5,90 g/l

COMBININGS: iacco goes well with red meat, game and aged cheeses.

SERVING TEMPERATURE: 18° C

STORAGE, TRADE AND OFFICES:
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ITALY

CALOSM srl dei f.lli Calò

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