



Doxi Valentino line

Calosm
dei f.lli Calò

DOXI VALENTINO PRIMITIVO SALENTO IGT

The Doxi Valentino PRIMITIVO looks brilliant ruby red coloured, emphasizes floral and red fruits smells with slight scents of sweet spices. It is agreeable and clean to the taste, with good freshness and a final slight liquorice touch.

VINE VARIETY: primitivo 100%

VINEYARDS: double rammed cord on clave ground.

HARVEST: end of August - first 10 days of September.

WINEMAKING: traditional, with long maceration of the grapes.
Controlled-temperature fermentation, through selected yeasts.

AGING: in steel for 5 months.

FINING: 2 months in bottle.

ANALYTIC DATA: alcoholic content 13,50% vol.
total acidity 5,80 g/lt

COMBININGS: it matches red meat dishes and tasty cheese.

SERVING TEMPERATURE: 18° C

STORAGE, TRADE AND OFFICES:

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ITALY

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