



CANTINE CIFARELLI

Cantine Cifarelli Primitivo di San Vito

Primitivo di San Vito DOC
普里米蒂沃干红葡萄酒



Category: Dry Red Wine

Place of origin: Matera - Basilicata

Grape variety: 100% Primitivo

Refinement: Steel tanks and French oak barrels

Alcohol: 14% vol.

Aging: 12 years

Serving: 16 - 18°C

Tasting notes: A strong and elegant wine typical of the South of Italy. Shiny red with garnet shades and a strong but balanced and spiced aroma, its taste is full, harmonious and persistent.

Pairing: Excellent with roasted red meats, game, stewed meat, aged cheese and elaborate dishes.

Particularities: It's called Primitivo because this wine comes from a very early grapes, the Primitivo, among the first grape variety to ripen in autumn, it is generally harvested in the first ten days of September. It is one of the most famous wines of Puglia where it appeared in 1700 then spreaded in many Southern Italy regions like Basilicata.

类型: 干红葡萄酒

产地: 马泰拉 - 巴西利卡塔

葡萄种类: 100% 普里米蒂沃

精炼提纯: 钢罐, 法国橡木桶

酒精度: 14% vol. (酒精度会随年份发生改变)

时效: 12年

建议饮用温度: 16 - 18°C

品酒辞: 意大利南部一款优雅强烈的葡萄酒, 透着石榴色的红, 特殊而温和的香味, 饱满, 温和, 持久。

搭配推荐: 适合搭配烤红肉, 野味, 炖肉, 陈年奶酪和精美菜肴。

特殊性: 普里米蒂沃葡萄酒源于早期的葡萄品种-普里米蒂沃, 第一批葡萄在秋天成熟, 通常是在九月的前十天采摘。它是普利亚区最著名的葡萄酒之一, 最早诞生于1700年, 之后在意大利南部地区传播, 像巴斯利卡塔地区。

