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House of Townend

Wyke Way

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HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Primitivo Appassimento, Carlomagno



Usual Price: £9.99
Discount Price £8.49
(inc. VAT):
Product Code: CARL095

Description:

Grown in the warm Puglia region of southern Italy, what makes this wine so delicious is its sheer supple and mulled fruit character - not a square edge or awkward tannin in sight - it just grows in the glass - refined and highly addictive! A full bodied, rich and powerful wine. Intense red colour and with aromas and flavours of cherries, raspberries, plum spices and chocolate.

Tasting Notes:

A full bodied ruby red coloured wine, which is both rich and powerful. The nose is complex with aromas of over-ripe cherries, raspberries, redcurrants, plum spices and chocolate. On the palate, there are flavours of dried fruit, slight raisin character, plums, damsons, garrigue and a hint of spice. The finish is rich and full with good, sweet fruit flavours in an excellent balance.

Specification:

Product Code: CARL095
Usual Price: £9.99
Discount Price £8.49
(inc. VAT):
ABV: 14%
Size: 75cl
Drinking Window: Drink Now
Region: Puglia
Country: Italy
Type: Red Wine
Grapes: Primitivo
Genres: Vegan, Vegetarian
Vintage: 2020
Style: Dry
Body: Rich, bold and robust
Vinification: In mid August when the grapes reach perfect maturity, the grapes are slightly dried. The grapes are left to dry for about 12 days and thus ensuring a natural drying process. They lose about 25-30% of their weight. Such a process allows the concentration of flavours and natural sweetness of the grapes. After destemming, the grapes are gently pressed, allowing the skin to remain

intact and optimizing colour extraction. Fermentation takes place at a controlled temperature of 22-25°C for 8-10 days. Frequent remontage and delestage are carried out in the early stages of fermentation in order to achieve soft extraction of aromas and gentle tannins. After racking, malolactic bacteria are added to induce malolactic fermentation.

Producer:

Stefano Girelli - The Wine People