



## HOUSE OF TOWNEND

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# Primitivo Appassimento, Carlomagno

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**Price** £11.49  
**Code** CARL095

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.

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### 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.

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## Specification

**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.

**ABV** 14%

**Size** 75cl

**Drinking Window** Drink Now

**Country** Italy

**Region** Puglia

**Type** Red Wine

**Grapes** Primitivo

**Genres** Vegan, Vegetarian

**Vintage** 2024

**Style** Dry

**Body** Rich, bold and robust

**Producer** Cantine Paolo Leo

**Producer Overview** Paolo Leo founded his Salento winery in 1989, situated in San Donaci, between Lecce and Brindisi, inside the Negroamaro Park. It is one of the leading Puglian wineries, renowned for its production of native varieties such as Primitivo and Negroamaro, and remains in the hands of the founding family.'

**Closure Type** Screw Cap

**Food Matches** A superb accompaniment to red meat dishes and cheese.

**Press Comments** Jane MacQuitty, The Times, 26th November 2022: "One and the same as zinfandel, this mouth-filling Puglian primitivo, made from dried appassimento grapes, is a good festive-food friendly standby. Carlomagno is a bold, yet easy-quaffing, juicy, chocolate and black cherry-spiced joy, part aged in French and American oak barriques." Brian Elliott, Daily Record, 2020 "While buying groceries online is commonplace now, there seems more reluctance to buy wine that way. That's a pity because wine like this excellent primitivo could so easily be speeding its way to your door. [Read more online](#)