HOUSE OF TOWNEND

Primitivo Salento Amanti

Price	£11.75
Code	AMAN010

Wow - if you like lush, ripe and generous reds with a kick of spice and a lot of depth then this is the wine for you. Wonderfully appealing, lush, generous and soothingly warm on the palate.

Tasting Notes:

Sun soaked damsons and blackberries deliver a fruit filled palate with soft tannins to reach a delicious finish. An array of mulling spices gives an impression of winter warmth, but this cracking red is just as at home in the summer with a BBQ.



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Specification	
Vinification	The grapes for this wine are grown on high wire trellising, on broken limestone and marl soils in the warmth of Puglia, one of Italy's largest wien producing regions situated on the heel of Italy's boot. The grapes are picked in the early morning to keep freshness and avoid early oxidation. A warm ferment at 22 degrees gives youthful dark colour and ripe tannins, with sweetness and rich jammy fruit very evident. Maceration is long and sustained, and there is a small percentage of the wine aged in large oak casks, which is then blended back into the larger tank aged portion - this adds complexity and vanilla notes.
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	Italy
Region	Puglia
Type	Red Wine
Grapes	Primitivo
Genres	Vegan, Vegetarian
Vintage	2024
Body	Soft, fruity and smooth
Producer	Amanti del Vino
Producer Overview	The Amanti del Vino wines are sourced and blended by Englishman Robin Woodhouse who has been based in Italy for many years.
Closure Type	Screw Cap
Food Matches	Classically matched with italian charcuterie or pair with a medium curry.