

19 GIULIO 25 STRACCALI



PRIMITIVO PUGLIA IGP Indicazione Geografica Protetta

Since 1925 the Straccali wine estate in Tuscany, founded by its namesake Giulio Straccali, has been in the vanguard of progressive Chianti wine producers. An expert enologist, entrepreneur, farmer and wine producer, Giulio Straccali was above all a man of vision. Through the wines of Tuscany, he sought to communicate to the rest of the world the scents, the colors and the flavors of his beloved homeland.

Grape variety
100% Primitivo

Production technique

The Primitivo grapes come from selected vineyards located in southern Puglia. The traditional Alberello basso vine training method is employed. The grapes are carefully picked by hand at the end of August - early September. The must undergoes fermentation over the grape skins at temperature controlled at 26 °C for 8-10 days. 30% of the wine is aged in barriques for 12 months and 70% for the same period in stainless steel.

Tasting notes: An intense bouquet of red fruits which burst through to the palate. Rich and smooth, with a well-balanced finish.

Winemaker's recommendations

Serve at a temperature of 16/18 °C. Ideal with meat, game or seasoned cheeses.