



Champagnes & Châteaux  
QUALITY SINCE 1989

## CINQUENOCI PRIMITIVO IGT PUGLIA 2021 MASSERIA TAGARO

A small family farm of forty hectares, Masseria Tagaro are located in the beautiful Itria Valley – The heart of Puglia. Here we are in the land of Trulli, a few miles from the picturesque town of Alberobello, a land known for special climate and terroir that is different to the rest of the region. A story that has been passed down for three generations, the new generation strives to modernize production tools and communication.

**Grape:** 100% Primitivo

### Vineyard & Vinification Note:

In the heart of Valle d'Itria, at 300 meters above sea level.

**Soil:** Calcareous red ground.

**Age of vines:** 30 years old. Espalier dry pruning typical of trees.

**Density:** 5,500 plants per hectare.

Destemming of grapes and first maceration without fermentation at 4°-5° C for 48 hours. Then, insemination of yeasts and fermentation with maceration, malo-lactic fermentation

**Ageing:** 6 months in French and American oak and 3 months in bottle

### Tasting Note:

Deep red with violet reflections. Intense and persistent aromas of red fruit on the nose. Very strong notes of plums, blackcurrant, cocoa, and sweet spices. Well balanced wine.

### Food Pairing:

Ideal with savoury first courses, all types of meat dishes and cheese



Champagnes and Châteaux, 11 Calico House, Plantation Wharf, London SW11 3TN

t 020 7326 9655 e [info@champagnesandchateaux.co.uk](mailto:info@champagnesandchateaux.co.uk)

[champagnesandchateaux.co.uk](http://champagnesandchateaux.co.uk)

