



Primitivo Rosato I.G.T. Puglia  
Rinomata Cantina Tombacco



Like a sweet, salty tear, the Primitivo Rosato embodies the sweetness of the fruits of the earth and the strong character of a sparkling sea. The mirror of a region in constant balance between land and water.

### Tasting notes

A surprising wine that blends the scents of the earth and the freshness of the sea, a blend of fragrances that reveals the liveliness of the land from which it comes.

### Grape variety

100% Primitivo

### Winemaking

it is obtained from selected and healthy grapes and with light contact with the grape skins, and through 1-day maceration in steel vats; after alcoholic fermentation, the wine is decanted into 150HL tanks, where the refinement is completed; the wine is then decanted, filtered and bottled.

### Colour

rosé.

### Bouquet

pleasant and delicate, with aromas of blackberries and aromatic herbs.

### Flavour

the taste is delicate and balanced. It is persistent on the palate, with a fresh acidity.

### Alcohol content

13% vol.

### Optimal serving temperature

12-14°C

### Gastronomic matches

this wine is ideal with grilled fish-based dishes and fish soup with tomato. It is excellent with pizza.

### Storage and ageing

in a humidity controlled cellar at a temperature of 10-12°C.  
Maximum aging 1 year, best drunk when young.

### Packaging

in 75cl bottles in 6 bottle boxes.