| WEATHONN. | Wine at Hob Artisan wines delivered | | | | |
|-------------------------|--|------------|---|-------|--------|
| NAME Pr | imitivo Acanto Salento ntine Ionis | Puglia 16T | | Rome | Puglia |
| grower Pa grape/s Pr | Imisano Family imitivo | | The second se | | |
| alcohol 13: | 5% | | LOCATION P | nglia | |



SPECIAL FEATURES

The Palmisano family use the sapling and espalier system of cultivation on their 70-year-old vines which are cooled by the sea breezes of Salento. Traditional, ancestral farming methods, no chemicals are used in the production of this classic red. Grapes are hand-harvested and selected, destemmed, pressed and carried onto the tanks. Vinification takes place at lower temerpatures at around 6-8 days after pumping over. Malolactic fermentation, no oak and bottling after light filtration.

AWARDS

Gold Medal, Prague 2020, Gold Medal Berlin 2020, 91 points in 5 Star Wine, Gold Medal Brussels 2018, Gold Medal Mondus Vini 2019.

TASTING NOTES

Ruby red with garnet glints. Plum, cherry, mineral nose with a fresh, mineral attack and well-balanced. Full body of wild berry plum and cherry palate infused with sweet spice. Soft tannins, round and elegant juicy finish.

| Nose | Subtle | Complex | / Fruity | Spicy | Expressive |
|--------|--------|-----------|----------|----------|--------------|
| PALATE | Soft | Ample | Juicy | Fragrant | Concentrated |
| FINISH | Smooth | 🖉 Elegant | Delicate | Balanced | Generous |

WINE AT HOME SAYS

| A Wine at Home bestseller that is rich, full and fruity. Pairs |
|--|
| beautifully with red meats and cheese as well as grilled |
| vegetables and hearty vegetarian dishes. |