### **ITALY**

#### VIGNETI REALE

# Vigneti Reale

# **RUDIAE PRIMITIVO SALTENTO IGT**





#### The History

The vineyards are located in the heart of the Salento production area (southern Apulia), on 250 hectares (600 acres) of fertile land where there is an ancient tradition of wine-making and olive-growing. The landscape is flat, the rich and well drained soil is calcareous and tending to red. The climate is typically mediterranean, with long and dry summers, with a constant breeze which helps thermal excursion. The cellar, a few kilometres from the vineyards, is equipped with highly advanced machinery, which enables low temperature control during every phase of the production, from transformation to storage.

The barriques are stored in the basement, for perfect aging



## **Tasting Note**

Over the years the only apulian grape to be known outside the region (as Zinfandel), this deep ruby-red wine with aromas of cherry and small red berried fruits, has a very distinctive personality. Aged in big oak barrels to make it more round and complex, it has intense wild berries aromas,



## Food Pairing

Perfect with red meats, game and seasoned cheeses.

