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# LACCI

SALENTO IGP  
RED PRIMITIVE

**Type:** Red Salento IGP

**Grapes:** Primitivo

**Production area:** Salento

**Type of soil:** Calcareous-clayey

**Harvest period:** Last ten days of August

**Vinification:** The grapes are de-stemmed and pressed and fermented in tanks of steel for 8/10 days, at a controlled temperature of 20-25 ° C. The maceration on the skins lasts about 15/20 days to extract the complete and elegant varietal aromas and tannins.

**Ageing:** In steel

**Serving temperature:** 16°-18°C

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## SAMPLING POINTS

**Appearance:** Intense and impenetrable ruby red

**Aroma:** The bouquet is a symphony of red fruits, dried figs, spices such as black pepper, tobacco and dark chocolate. Fresh aromatic and Mediterranean herbs in the final hints rounding off a symphony of richness-

**Taste:** Vigorous and powerful, warm and enveloping in olfactory taste persistence, energetic in freshness and exuberant in tannins.

**Pairings:** Compliments finely structured and tasty dishes such as baked lasagna, meat rolls or eggplant, orecchiette (speciality "little ears" pasta from Puglia), with sauce. Game, bombette (roasted wrapped stuffed (and tied) breast with slices of meat with bacon or prosciutto), sausages, steak Florentine, pork, grilled red meats, cold cuts and matured aged cheeses.

## HITTING THE HIGH "NOTES"

An intense and powerful resonance of Salento with a great extractive force, but at the same time soft and persistent. Native Apulian vine, endowed with history, culture and ancient traditions. From Roman times it was distributed throughout the Mediterranean and transported in terracotta amphorae. Our Lacci Primitivo has been carefully balanced to convey convivial emotions and warmth to permeate among good friends in front of cosy winter fireplaces. Wine, like the succession of musical notes, arouses emotions, memories and atmosphere. For our Lacci Primitivo we have chosen "Tango Santa Maria" by Gotan Project, for the perfect "tasting and musical accompaniment". Raise your glasses and your spirit to your health and friendship!