



INFINITUM SELECTION

Primitivo Puglia IGT Rosso

Infinitum Selection Primitivo: fresh blackberries, lively cherries, and subtle spices. It showcases vibrant purity, structure, and a harmonious finish that is emblematic of the grape.

TASTING NOTES

Ruby red in hue with purple undertones. The bouquet reveals fresh and fruity aromas, primarily of cherry and plum, complemented by subtle spicy nuances. On the palate, it is smooth, rounded, and velvety, culminating in a fruity finish that beckons for another sip.

GRAPE VARIETIES

Primitivo

VINEYARDS

Castel del Monte

ALTITUDE

350-400 m.a.s.l.

SOIL & VINE TRAINING

Medium-textured calcareous soil

HARVEST PERIOD

Second week of September

WINEMAKING & AGING

Fermentation with maceration
Steel – Bottle

ALCOHOL CONTENT

13.0% vol

BOTTLE EAN

8015393014208

BOX EAN

8015393014215

BOTTLES/BOX

06 x 750ml

PALLETIZATION

EURO EPAL 120 x 80cm | 5 layers of 21 boxes of 6 bott. = 630 bott./pallet