

*Varvaglione*  
1921

## 12 e mezzo

*Houndstooth for its sharp taste*



### **Primitivo del Salento IGP**

Great structure, smooth and full of ripe tannins, this wine has a very elegant ruby red color, with intense fruity aromas of mature plums, tobacco leaves and cocoa. Slightly spicy, its finish is reminiscent of vanilla. It perfectly matches with grilled meat, pasta and pizza.

Alcohol: 12,5% vol.

Production area:  
province of Taranto

Grape yield per hectare:  
kg 8,000 – 9,000

Production method:  
vinification by maceration  
with controlled temperature  
at 24°-28°C. After malolactic  
fermentation, ageing in  
American barrique at least  
for 3 months.