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Domiziano, Cellino San Marco (Apulia)

Primitivo Puglia IGP

Vintage	2024
Winemaker	Domiziano
Region	Apulia
Alcohol	13.5% vol.
Grapes	100% Primitivo

Winemaking

Fermentation takes place over 8 days at 20 °C in horizontal rotation tanks made of stainless steel. The wine matures over 6 months in barriques, followed by a short maturing period in bottles.

Our tasting note

The Primitivo has a deep and concentrated colour. It has an intensive aroma of cherries, a hint of chocolate as well as a note of spices characterise this bouquet. Intensive fruitiness on the pallet, very smooth and soft with an elegant richness - pure drinking pleasure.

Domiziano

The wines from Domiziano, an exclusive special bottling in the cooperative wine cellar in Cellino San Marco, delight wine drinkers year for year with their constant high quality. The carefully produced wines shine with their excellent price-pleasure ratio. Angelo Maci, the oenologist of this Cantina, knows exactly how to extract absolutely all the qualities of Apulia. The result are fruity, harmonious and tangy wines with lots of charm.



Suitable with

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