



Domiziano, Cellino San Marco (Apulia)

Tenuta Albrizzi Salento IGP

Vintage	2021
Winemaker	Domiziano
Region	Apulia
Alcohol	13.5% vol.
Grapes	50% Cabernet Sauvignon, 50% Primitivo

Winemaking

Fermentation takes place over 14 days at 20 °C in horizontal rotation tanks made of stainless steel. Subsequent maturing takes place during 6 months in barriques made from French and American oak. The wine matures for 4 months in bottles before being sold.

Our tasting note

Dark, rich ruby-red. Intensive nose with notes of ripe berries, cassis as well as cocoa. Elegant on the pallet with soft tannins and well balanced. Long sustained finish. Uncomplicated wine that has an excellent price-pleasure ratio.

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

