



CAVALIERE D'ORO

PRIMITIVO

PUGLIA IGT

2017

With heritage dating back to 1480, Cavaliere d'Oro invites you on a journey into the world of Italian wine. During the Middle Ages, our founding Castello and vineyards were protected by the Gold Knight, Cavaliere d'Oro. Today we celebrate this heritage and honor the Cavaliere d'Oro with a bold collection of wines.

WINEMAKING: The grapes undergo cold, pre-fermentation maceration at 10°C (50°F) for 24 to 48 hours. After maceration, the grapes undergo inoculation of selected yeasts and fermentation on the skins for 10 to 12 days at 24°-26°C (78°-82°F). Malolactic fermentation then takes place in steel tanks, aged to 8 months in barriques.

VINTAGE CONDITIONS: The white grapes are harvested beginning in the mid-August. The black grapes are then harvested towards end of August, due to vineyard altitudes and climatic conditions. All grapes are then ripened during the following long summer months. Scarcity of water in the region led to a dearth of plant diseases and a higher sugary gradation than normal. The harvest began about twenty days earlier than that of 2016.

TASTING NOTES: Our Puglia has an attractive bouquet of acidic ripe cherries and plum, with pleasant sweeter notes of cocoa and vanilla. A velvety texture with notes of lush, ripe fruit. This wine offers a robust finish

FOOD PAIRING: Our Puglia pairs excellently with BBQ ribs, steak, beef stew, or roasted lamb.

GRAPES: 100% PRIMITIVO
ALCOHOL: 13.5%
TA: 6 g/L
pH: 3.58
HARVEST DATE: SEPTEMBER 2017

