



# Cantine Paradiso

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## Postapiana

primitivo  
puglia igt

**Area:** Manduria near Taranto

**Grapes:** 100% Primitivo

**Yield:** 50/60 hl/ha

**Harvest:** last week of August.

**Vinification:** After the berries are destalked and crushed they are macerated at about 25/28 degrees for 10 days. Then pressed and the wine obtained is aged separately for 6 months: partly in oak barriques and partly in stainless steel vats. The wine is released after few months of bottle ageing.

**Tasting characteristics:** intense purple colour, with accentuated aromas of fruit and spices typical of the grape. On the palate it's juicy, rounded with a good structure.

**Food pairing:** with mature cheeses and local salamis like "capocollo"

**Alc. content:** 13.5%