



MADRILEONE

BUSA

Paolina Busa, a noblewoman from Canosa in Apulia, lent aid to the defeated soldiers fleeing from the plane of Canne, during the bloodiest battle of the Punic wars in 216 B.C.; this generous and warm body wine remembers her deeds.

PDO	Puglia IGP Primitivo
GRAPE VARIETY	100% Primitivo
HARVEST PERIOD	End of August / beginning of September
VINTAGE	2021
SOIL	Calcareous – Clay
TRELLISING SYSTEM	Guyot system
WINE MAKING	Thermo-controlled maceration for up to 15 days. Alcoholic and malolactic fermentation in steel tank
MATURATION	6 months spent on fine lees in steel tank
BOTTLE AGING	2 months
SERVICE TEMPERATURE	18-20 C°
ALCOHOL	14.0% ABV
TASTING NOTES	Clear ruby colour. Subtle aromas of ripe red fruits, strawberry, red currant with hints of tea leaf and karkadè on the nose. Warm persistent flavors of red fruits on the palate; with a balanced freshness suitable for every day consumption.
FOOD PAIRING	Lasagna, Pasta all'amatriciana, Steak and other Red Meat, Meatballs



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