



CA' DEL SETTE®

— GOURMET FOOD & BEVERAGE —

PRIMITIVO

275 a.C. Maleventum - APPASSIONANTE® LINE

The wines of the line Appassionante® found inspiration from the battles fought in our territory.

The goal is to celebrate the bond with the territory, so how the heroes have fought for their homeland, we fight every day to keep alive the traditions handed down from generation to generation.

One of these wines is "275 a.C. Maleventum", a red wine Primitivo I.G.T.

Although we still do not know the period of origin of this vine, we can say with certainty that the Primitivo has very ancient origins, so much so that it has been nicknamed the 'traveller' vine. The first reliable historical documents on the spread of this extraordinary vine date back to the second half of the 18th century, when a clergyman, Don Francesco Filippo Indellicati, primicerius of the church of Gioia del Colle, noticed that among the many vines in his vineyards, there was one that ripened earlier than the others and that its fruit was a particularly black, sweet, tasty grape that could be harvested at the end of August. Indellicati then selected that variety and planted a vineyard entirely of that type. The so-called 'Primaticcio' was born. The Battle of Benevento took place in 275 BC near the town then called Malevento, and was the final episode in the Pyrrhic Wars fought by Pyrrhus, king of Epirus, against the Romans. The Pyrrhic Wars were a conflict between 280 BC and 275 BC in which the Roman Republic faced the army of the Epirus king Pyrrhus at the head of a Greek-Italic coalition. They took place in southern Italy and also involved the local Italic populations.

TYPE: Primitivo Puglia I.G.T.

GRAPE VARIETY: Primitivo.

AREA OF PRODUCTION: Province of Taranto and Brindisi.

SOIL TYPE: Calcareous.

CHARACTERISTICS: Intense ruby red colour with purplish highlights. It is characterised by notes of red berries such as blackberries, plums, and ripe cherries. It has a broad, captivating and balanced taste.

FOOD PAIRINGS: Ideal with grilled and roasted meats. Also excellent with game, meat-based first courses, cold cuts and mature cheeses.

SERVING TEMPERATURE: 16-18°C

ALCOHOL CONTENT: 13,5%vol

CODICE EAN 13 bt. 0,75 L: BT 8050148521006 / BOX x 6 BT 8050148521013



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