



CA' DEL SETTE®
— GOURMET FOOD & BEVERAGE —

PRIMITIVO

CA' DEL SETTE® LINE

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The first reliable historical documents on the spread of this extraordinary vine date back to the second half of the 18th century, when a clergyman, Don Francesco Filippo Indellicati, primicerius of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.

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 8050148521686 / BOX x 6 BT 8050148521709



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