



La Procura Primitivo di Basilicata IGP 2022

Cantine del Notaio

Type	Red wine
Origin	Italy, Basilicata
Producer	Cantina del Notaio Basilicata
Classification	IGP
Expansion	In first passage barrels of French oak in volcanic tuff caves for at least 12 months
Contents	75 cl
Vintage	2022
Enjoyment phase	up to 20 years under optimal storage conditions.
Serving temperature	16 -18° C
Alcohol content	14.5 %
Grape varieties	Primitivo
Article no	17906222

Comments

Grape variety: 100% Primitivo. Harvested in the third and fourth ten days of August.

Pairing

It goes well with grilled red meat, game meat, lamb and baked goat meat, cold cuts, and aged cheeses.

Tasting notes

Colour: ruby red. Nose: notes of fresh red fruits (black cherry, cherry, raspberry, and blackberry), herbs, liquorice, and sweet spices. Palate: savoury, fresh, with notes of plum, cherry jam, tobacco and spices.