

AKRATOS ROSSO

MATERA PRIMITIVO DOC



Grapes: Primitivo

Colour: bright ruby red

Scent: intense and persistent with sensations of red fruit and spices of the Mediterranean woodlands

Taste: full, warm, well-structured and soft

Food matching: first and second Mediterranean dishes

Serving temperature: 19-20°C

Alcohol content: 13.5% Vol.

Plants per Ha: 4.000

Planting system: 2,5 x 1 m

Vine training method: spurred cordon

Yield per Ha: 9.000 kg

Harvesting method: hand-picking

Altitude: 70 m a.s.l.

Vinification: de-stemming-pigeage, maceration and fermentation on the skins for 10-15 days at 22°C, 2-3 remontage operations per day and 3 delestage operations, soft pressing

Ageing: in steel tanks for 3 months, in oak barrels for 12 months

Bottling: European Bordeaux oak brown glass bottle with cork

Growing area: Matera

-  Decanter - Bronze medal 2018
-  IWSC - Silver medal 2018
-  IWC - Bronze medal 2018
-  Gilbert & Gaillard - Gold medal 2018
- 2  Gambero Rosso - Vini d'Italia 2021
- 3  AIS - Vitae 2021
- 3  FIS - Bibenda 2021
- 2  Veronelli - Guida Oro 2021
-  Luca Maroni 2021 - 94 pts