





De Falco, IGP Primitivo, "Bocca della Verità" Red IGP Primitivo.

For over half century the winery has been producing high quality wines, joining to the traditional craftmanship of wine-making the innovation of high-tech production's methods. The company is located in Novoli, a place in the heart of Salento's wine producing area at few kilometers far from Lecce. The vineyards by which they produce their fine wines are all concentrated in the Salento among the provinces and municipalities of Lecce, Taranto and Brindis

PRESENTATION

Pluri-award winning primitivo, with "Bocca della Verità" meaning "Mouth of truth".

TERROIR

Salento wine producing area.

WINEMAKING

Fermentation and wine-making notes: initial stage of fermentation with maceration into inox steel tanks at thermocontrolled temperature for 15 days.

Features: warm and velvety taste, with a full body structure, rubin red coloured verging to violet.

AGEING

Ageing: refined into barriques.

VARIETAL

Primitivo 100%

14 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Doe not contain milk or milk-based products.

SERVING

16°C

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

Full bodied and warm on the palate.

FOOD PAIRINGS

Ideal with roasted veal meat, beef and ripe cheeses.

