

POSTA PIANA PRIMITIVO



POSTA PIANA PRIMITIVO Vinification: The grapes are picked when perfectly ripe and sent to the cellar, where they are selected, destemmed, and macerated at a temperature of 25-28°C for 10 days. After pressing, the wine is aged separately: part spending a year in barriques and the rest in stainless-steel tanks, and then bottled. Sensory characteristics: Deep purplish hue, with a heady nose of fruit and the typical spicy notes of the grape variety. The palate is smooth and juicy, with good structure.

Rating: Not Rated Yet

Price

Sales price 10,50 €

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Description

AWARDS

22TH BERLINER WEIN TROPHY 2018

Posta Piana Primitivo, 2016 **Gold**

5TH ASIA WINE TROPHY 2017

Posta Piana Primitivo, 2015 **Gold**

21TH BERLINER WEIN TROPHY 2017

Posta Piana Primitivo, 2015 **Gold**

MUNDUS VINI 2017

Posta Piana Primitivo, 2015 **Silver**

I VINI DI VERONELLI 2018

Posta Piana Primitivo, 2015 **2 stars 86**

AIS VITAE 2018

Posta Piana Primitivo, 2015 **2 Vines**