



Strade di Puglia

Puglia Rosso IGT 2024



- 90 points, James Suckling



Grapes: 35% Sangiovese, 35% Primitivo, 30% Merlot

Tasting Notes: Deep ruby red with violet reflections. Intense and wide on the nose with red fruit notes. A full-bodied wine, fresh and balanced.

Winemaking: Thermo-controlled maceration and alcoholic fermentation for about 10 days with selected yeasts. Aged in stainless steel tanks.

Food Pairings: Excellent with sliced meats and cheeses, savory first courses, and light meat courses.

James Suckling: *“Baked cherries and plums on the nose, layered with chocolate and sweet spices. Medium-to full-bodied, showing a compact texture and powdery tannins, the succulent fruit keeping it balanced and flowing. Drink now.”*

