



**MASSERIA
BARONE MELODIA**
WINES & VINEYARDS

PRIMITIVO & SYRAH I.G.P. PUGLIA “MERIDIO”

PROTECTED GEOGRAPHICAL INDICATION



PRODUCTION AREA

NORTH OF BARI, 70 METERS ABOVE SEA LEVEL.

GRAPE VARIETY

60% PRIMITIVO
40% SYRAH

VINEYARDS

GRAPES CULTIVATED ON ESPALIERS WITH SPURRED CORDON ON A CALCAREOUS, CLAYEY, AND FERTILE SOIL. VINES: 4.500/HA.

VINIFICATION

THE GRAPES ARE HARVESTED DURING THE FIRST HALF OF SEPTEMBER. THE MACERATION AND THE FERMENTATION PHASES START AT LOW TEMPERATURES AND DURING THOSE DAYS THE TYPICAL CHARACTERISTICS OF THIS WINE ARE WELL DEFINED. THE VINIFICATION PROCESS WILL BE COMPLETED AFTER ABOUT 15 DAYS.

MATURATION

IN VITRIFIED CONCRETE TANKS FOR A FEW MONTHS, FOLLOWED BY A 12 – 18 MONTHS MATURATION IN SLAVONIAN OAK BARRELS. LASTLY, REFINING IN THE BOTTLE.

TASTING NOTES

NATURAL DARK RUBY RED COLOUR WITH PURPLISH NUANCES, AN INTENSE AND PERSISTENT BOUQUET WITH NOTES OF RIPE FRUITS AND SPICES, SOFT AND ELEGANT AT THE PALATE WITH A FRUITY FINISH. A FULL-BODIED, WELL-STRUCTURED WINE.

FOOD PAIRING

IT PERFECTLY MATCHES ROASTED RED MEAT, GAME, WELL-AGED CHEESES, AND VERY TASTY DISHES IN GENERAL. SERVE AT ABOUT 18°C.

PRODUCT OF PUGLIA, ITALY

EAN CODE	BOTTLE	PIECES PER BOX	BOXES PER PALLET	BOXES PER LAYER	ALCOHOL %
8051499071127	750 ML	6	100	20	13,5

MASSERIA BARONE MELODIA IS A REGISTERED TRADEMARK EXCLUSIVELY LICENSED TO CICAS SRL

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