



FRANCOLI U.S.A.

DI CARLO RECASTRO PRIMITIVO

The Di Carlo Family, winemakers since 1830, produces wines that boast important palmares. In 2008 it was chosen as the exclusive partner of the Ferrari team and its products were selected by luxury car manufacturer Maserati for brand events on an international level.

REGION: Abruzzo

APPELLATION: IGP

VARIETAL: 100% Primitivo

ALCOHOL: 14.5 %

AWARDS:



2022 Vintage Luca Maroni 97 points

WINEMAKING:

Soil Composition: Limestone, clay

Vine Training Method: Pergola

Elevation: 920 ft.

Vine Exposure: South-East

Harvest Time: October

Fermentation Container: Stainless Steel

Length of Alcoholic Fermentation: 22 Days

Type of Aging Container: Oak Barrell

Length of Aging Before Bottling: 12 Months

Months Length of Bottle Aging: 4 Months

Organically Grown: Yes

TASTING NOTES:

The nose is ripe with concentrated red and black fruits, with floral hints of violets. The taste is smooth and full-bodied, with a long finish.

FOOD PAIRINGS:

It thrives with meat gravy, braised beef, and red meats. It also pairs well with medium/long-cured meats and cheeses.

