



## ALOVINI®

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### “STERPÁRO” Rosso Basilicata I.G.T. *Primitivo*

Grape variety:	<i>90% Primitivo, 10% Merlot.</i>
Vine training and planting density:	<i>Espalier with c. 4,000 vines per hectare.</i>
Ages of vines:	<i>Between 8 and 12 years old.</i>
Yield:	<i>45 – 60 hl/Ha.</i>
Altitude:	<i>Between 150 and 200 metres above sea level.</i>

Production district:	<i>At the southern area of the Basilicata region.</i>
Harvest period:	<i>Middle to end of September.</i>
Picking method:	<i>By hand in the early morning, into boxes holding no more than 12 kilos, followed by immediate transportation to the cellar.</i>
Vinification:	<i>Maceration on the skins in rotary fermenters for c. 10 days, at between 20 and 25 degrees C. Fermentation to dryness + malolatic fermentation carried out in stainless steel tanks.</i>
Maturation:	<i>In stainless steel tanks on fine lees for 60 days and in bottle for at least 30.</i>
Keeping ability:	<i>Designed to be enjoyed in the first flush of its youth, “Sterpáro” Primitivo will nevertheless keep for at least 5 years..</i>
Tasting notes:	<i>A wine of powerful structure, elegance and modern:</i> Colour <i>deep purple red.</i> Bouquet <i>hints of violets, cherry and raspberry fruit.</i> Taste <i>irresistible quaffing wine.</i>
Alcohol:	<i>13.5% vol.</i>
Food matching and serving temperature:	<i>A perfect example of the high quality of Basilicata grapes. At its best with simple but genuine Mediterranean ingredients, including spicy salami, full-flavoured pasta dishes, fresh cheeses and simple meat dishes. We recommend you serve it at a cool cellar temperature serve at 16° Centigrade.</i>