2019 Primitivo Prete Brigante, D’Addario, IGP Puglia, 14.5%

D’Addario · 2019



REGION	Puglia
APPELLATION	IGP
GRAPE	Primitivo
TYPE	Dessert
ALCOHOL	14.5%
BOTTLE	750 ml

TASTING NOTES

Party Time Take me to a Date Puglia Primitivo Spices Notes Tobacco Velvety Tannins Semi-sweet

FOOD PAIRINGS

Almond tart, Cantucci, Fresh apricots

PROFILE

Body	■■■■■
Acidity	■■□□□
Tannin	■■■□□
Fruit	■■■■■

ABOUT THE WINE

Experience the essence of Puglia with our Single Vineyard Primitivo, a classic wine crafted to delight both seasoned enthusiasts and newcomers alike. This Primitivo embraces a traditional style, featuring a subtle, natural sweetness that sets it apart. Because of this gentle sweetness, it’s perfect to serve slightly chilled —making it an ideal choice for those beginning to explore red wines. The wine shines with a captivating ruby red color and purple reflections. It greets your senses with an inviting aromatic bouquet. Expect notes of small berries, warm cinnamon, subtle licorice, velvety vanilla, and tantalizing dried figs. Each aroma adds depth and complexity, promising a rewarding tasting experience. On the palate, the wine envelopes you with rich, sweet fruit flavors balanced by a silky tannic texture. It finishes with a medium sweet, long, and lingering elegance. Hints of coffee and cacao emerge in the aftertaste, creating a memorable conclusion. The wine’s character is enhanced by 3–4 months of aging in French oak barrels with medium toasting. This careful process showcases the soulful craftsmanship and deep heritage of Puglia’s winemaking tradition. Food Pairing: This versatile Primitivo pairs wonderfully with barbecue, slow-cooked pork, and spiced chicken dishes. It also complements semi-aged cheeses beautifully.