ATTANASIO

SEI FILARI

Primitivo Passito

2024 · IGP Salento

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SEI FILARI

Primitivo Passito

VINTAGE 2024 · 14.5% vol · 750 ml

GRAPE VARIETY
100% Primitivo.

DESIGNATION & ORIGIN
IGP Salento;
Carmiano, Salento, Puglia.

VINIFICATION
Overripe grapes.
Fermentation for 10 days
at controlled temperature.
A portion of the grapes is dried
on bamboo racks for 30 days,
then pressed and added to the wine
in January.

TASTING NOTES
Intense ruby red.
Soft and enveloping, with ripe
cherry aromas and an almond finish.

SERVING TEMPERATURE
18 °C.

ALLERGENS
Contains sulphites.

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ATTANASIO
SEI FILARI
THE COLLECTION
CANTINE ATTANASIO
ATTANASIO
SEI FILARI
PRIMITIVO
PASSITO
Exclusive Raisin Wines
SWEET DRIED FRUITS
MATURE WOOD
CANTINE ATTANASIO
ATTANASIO
SEI FILARI
AGLIANICO
PRIMITIVO
Finest Exclusive Wine
HARMONIOUS NOTES OF
WILD BLACK FRUIT DRY
CANTINE ATTANASIO
ATTANASIO
SEI FILARI
FALANGHINA
CHARDONNAY
Finest Exclusive
SOFT RICH
HINT VANILLA
CANTINE ATTANASIO
ATTANASIO
SEI FILARI
APPASSIMENTO
GOLD
24
KARAT
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