
IMPERO

WINE DISTRIBUTORS



AMAROSE PRIMITIVO SALENTO IGP

TINAZZI, FEUDO CROCE, ROSE WINE

APPELLATION

Apulia, Italy

VARIETAL COMPOSITION

100% Primitivo

ALCOHOL CONTENT

12.5%

WINEMAKING

Fresh grapes harvested when perfectly ripe, paying attention to preserving the balance between sugar level and acidity. Soft pressing of the grapes and fermentation at a controlled temperature of 17° - 18° C. Maturation in steel.

TASTING NOTES

Light pink color. The nose is characterized by inviting red berry fruit notes that combine with delicate floral sensations. The palate reveals excellent freshness and sapidity. The sip is agile and gives a pleasant fruity and persistent finish.

FOOD PAIRING

Pairs well with fish and seafood dishes, pasta, and white meat. Serve at 9-10° C.



Luca Maroni

95 POINTS 2025
VINTAGE 2024



Feudo Croce

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