
IMPERO

WINE DISTRIBUTORS



Sentieri Infiniti IGP

Cantine San Giorgio – Sentieri Infiniti Primitivo Puglia IGP

APPELLATION

Puglia

VARIETAL COMPOSITION

Primitivo

ALCOHOL CONTENT

14% Alc. By Vol

WINEMAKING

Crushing and destemming of the grapes, followed by maceration and fermentation at a controlled temperature of 22-26° C for 8-10 days, followed by gentle pressing. In oak barrels for 4/6 months

TASTING NOTES

Deep bright red. Pleasurable with hints of red fruits, like prunes and marasca cherries.

Harmonious, with the right level of tannins and a long finale

FOOD PAIRING

It pairs well with savoury first courses, stew and braised meat, game, and mature cheese.



FOLLOW ME TO ITALY

www.imperowinedistributors.com

In exclusivity only for Impero Wine Distributors

Available in South Florida - Miami - Palm Beach - Orlando SC-NC-VA-WV-MD-ME-MA-TX-OH-CA