

2022 BARONCINI PRIMITIVO ORGANIC PUGLIA IGP

ITALY, PUGLIA



Elegant, fresh, and velvety soft

Deep ruby red color with aromas of wild berries, forest floor, and Mediterranean brush. On the palate, the wine is very rich with hints of cherry and licorice, offering a full-bodied, warm, well-structured, and velvety taste. Distinct licorice character in the background.

The wine pairs excellently with hard cheese, game, or goulash. It is also fantastic on its own but even better in good company.

Serving temperature: 16–18°C.

Production

The grapes come from the Murgia plateau, the most hilly area in Puglia. The soil here consists of clay with limestone, and the vines have an average age of 18 years. Harvesting is manual, and the grapes are vinified in stainless steel tanks. Cool nights and sunny days have preserved the grapes naturally with little to no intervention in the vineyards. The result is an elegant wine with balsamic, fresh notes.

About the Producer

In southern Italy, in the warm embrace of Puglia, lies a small vineyard where time seems to stand still. Here, winegrowers work day in and day out with a single goal in mind: to create a wine that honors the simple joys of their homeland. Baroncini is the result of this love for the land. The grapes, handpicked from the vines, are not just fruit; they are small treasures filled with Puglia's sun and soul. As they dry and concentrate their juice, it's as if they whisper stories of life in southern Italy. When you open a bottle of Baroncini, it's not just wine you pour into the glass. It's the essence of Puglia—a taste of long days under the sun, cool evenings by the sea, and the countless hours the winegrowers have spent tending their fields.