

Capris Primovero

Capris Primovero has a delicate pink color, typical of the modern style of rosé wines. The pronounced and pleasant aroma takes us to the fruity world of strawberries and cherries. On the palate, we find gentle, almost imperceptible notes of wood, which mainly contribute to the mineral character.

Wine description:

- Variety: Refošk, Merlot, Cabernet Franc
- Soil type: Eocene flysch with marl and sandstone
- Location: Kortina, Baredi, Sečovlje
- Harvesting: Exclusively hand-harvested in September
- Processing: After gentle pressing of the whole grapes and self-clarification of the must, alcoholic fermentation takes place partly in stainless steel vessels and partly in barrique barrels made of oak wood. After fermentation, the wine is aged on fine lees for another 4-6 months, to develop the additional complexity of the wine.
- Ripening potential: 3 years
- Color: The wine has a delicate pink color, typical of the modern style of rosé wines.
- Smell: Accented fruity aroma, where the notes of strawberry, red grapefruit, cherry and pomegranate intertwine.
- Taste: The taste is medium full and juicy. Fruity perceptions intertwine with almost imperceptible notes of wood, which mainly contribute to the mineral character. The finish is smooth with a pleasant concentration.
- Food recommendation: The perfect drink for hot days and pairing with food such as Caesar salad, pasta, risotto, grilled chicken, salmon, clams, raw shrimp, grilled king prawns, soft



Quantity / Packaging: 0,75 l

Alcohol level: 11.5 %

Sugar level: Sec (dry)

cheeses, spicy Asian food,...

- Serving temperature: From 8 to 10°C.