



## FIATUMIA

### Primitivo

#### VINI MALACARI

**Appearance:** Fiatumia, a fascinating barricaded Primitivo Salentino red wine, appears in the glass with an intense and deep hue, which varies from ruby to garnet. The density of the color promises a complex and intriguing structure.

**Smell:** At the first approach to the glass, Fiatumia welcomes us with an enveloping and intense bouquet. Notes of ripe black fruits, such as blackberry and plum, emerge elegantly, followed by nuances of cherry, vanilla and cocoa coming from the aging in oak barrels. The slightly spicy aroma, with a touch of black pepper, blends with a delicate tobacco note, creating a complexity that promises a rich sensory experience.

**Taste:** The palate is enveloped by a velvety sensation, in which the body of the wine is full and enveloping. The Fiatumia offers a combination of black fruit, cooked plum and currant, which blend harmoniously with nuances of vanilla and roasted coffee. The acidity is well balanced, giving freshness, while the tannins, soft and velvety, give structure and length to the wine. The persistent aftertaste is dominated by hints of dark chocolate and spices, which evoke a memorable taste experience.

**Culinary pairings:** Fiatumia is an ideal companion for rich and tasty dishes. Try it with a grilled beef fillet, braised with red wine reduction, or with mature cheeses such as pecorino or parmesan. Its complexity also makes it suitable for game-based dishes or a platter of delicious cured meats.

Alcohol content: 15% vol.

Serving temperature: 16°-18° degrees