



PROFONDU

Primitivo

VINI MALACARI

Appearance: "Profundu", an intense red wine produced with Primitivo grapes, appears in the glass with a deep and engaging color. The dark ruby hue anticipates a drink with a complex structure and bold personality.

Smell: Upon approaching the glass, the aromatic bouquet of "Profundu" reveals a symphony of enveloping and inviting aromas. Notes of ripe black fruit emerge, with blackberry, plum and cherry in the foreground, followed by hints of blackcurrant and red fruit jam. Everything is accompanied by a background of vanilla and coffee, coming from the refinement in oak barrels. Slightly spicy nuances of black pepper and cloves contribute to an intriguing olfactory complexity.

Taste: The palate is caressed by a velvety and enveloping sensation. "Profundu" offers a full-bodied and complex structure, with a rich fruitiness reminiscent of red fruit jam and notes of cooked plum. The tannins, well present but soft, add a pleasant sensation of roundness in the mouth, while the balanced acidity gives freshness. The aftertaste is long and persistent, characterized by hints of dark chocolate and spices, with a slightly earthy note that reflects the terroir of origin.

Culinary pairings: "Profundu" is a red wine that goes beautifully with rich and tasty meat dishes. It pairs perfectly with roast red meat, grilled ribs, and game-based dishes such as wild boar or deer. It's also an excellent choice for mature cheeses and pasta dishes with robust sauces.

Alcohol content: 15% vol.

Serving temperature: 18°-20° degrees