



TENUTA LE QVINTE®

AZIENDA AGRICOLA TENUTA LE QVINTE SRL  
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## Primula Lucis

LAZIO  
IGT

*The cesanese, classic and commendable red grape of Latium. It is expressed in Primula Lucis with notes of cinnamon in blackberries, musk, black cherry, to finish with hints of pepper and licorice. The palate is warm, decided, with refined tannins alive and persistent. Lees for about twelve months, with unsurpassed tonnarelli chicory and pecorino cheese, game, medium-aged cheeses. Serve at the room temperature.*



TYPE: red - cesanese

GRAPES: cesanese

AVERAGE PROOF: 13.5-14% vol., depending on the years

BOTTLES PRODUCED: 14.000

GRAPE HARVEST: 2011

### PRODUCTION TECHNIQUES

Manual harvest of the best cesanese grapes.  
Temperature-controlled-fermentation of the crushed grapes.  
Ageing for 12 months. 60% in steel vats with micro-oxygenization. 40% in barriques (oak vats).

### ORGANOLEPTIC CHARACTERISTICS

COLOUR: intense red with purple highlights.

BOUQUET: noble hints of black cherry, blackberry and vanilla at the end.

TASTE: strong, warm, persistent, long with smooth velvety tannins, exceptionally elegant taste.

### FOOD COMBINATIONS

Typical wine from the Lazio region, extraordinary when combined with the most classical Roman cuisine. First and foremost with "cacio cheese and pepper and vaccinara style oxtail".

### HOW TO SERVE

In a medium tulip-shaped stem glass; at a temperature between 15-18° C.

