



GRAN MAESTOSO 2024

Cantinamuseo Albea, Puglia, Italy

LCBO # 10612 | 13.5% alc./vol. | \$19.95 | Release: 05-Dec-2026

Aromas of blackberry, black cherry, and raspberry with hints of cinnamon, black pepper, and dark chocolate on the nose. Medium to full-bodied, rich and supple on the palate with a juicy black fruit core and a warm earthiness, fresh acidity, fine tannin with some grip, and good length on a fruit & spice-laced finish.

Terroir:

The Albea Winery is one of the most respected and oldest in Puglia dating back to 1900s. It was entirely constructed from stone, with the wine tanks buried in the rock.

The Primitivo grapes are selected from vineyards grown on rugged land in the southern Puglia, near the town Alberobello.



Vinification:

Vinified in temperature controlled stainless tank. Maceration process of the must skins for 16 days. Aged 6 month in French barriques.

Variety: Primitivo 100%

Residual sugar: 4 g/L

Serving suggestion and food pairing: Decant and serve at 16°C, in a large fine glass with meat, pasta and sheep's cheese, salami and prosciutto platters.



Luca Maroni

98p