



# Domus Hortae Primitivo Remoto



ReMoto is a Primitivo of ancestral depth, inspired by Leonardo da Vinci's vision of form and essence. Vinified in steel and lightly aged in French barriques, it boasts an intense red hue with notes of cherry, plum, and gentle tertiary aromas — a true expression of soul and artistry.



**Varietal:** Primitivo

**Appellation:** Primitivo IGT Puglia

**Production Zone:** Ortanova (FG)

**Soil:** Skeleton and Limescale

**Vinification and ageing:** Domus Hortae ReMoto Primitivo undergoes fermentation in steel to preserve its vibrant character, followed by a brief three-month aging in French barriques to enhance its complexity.

**Tasting Note:** Great structure, warm and soft, rich in tannins

**Food Pairing:** Ideal alongside grilled meats, rich pasta dishes, braised stews, or a selection of aged cheeses.