



COLLE DE' CONTI



HURKA' PRIMITIVO

In the heart of the Lazio coast, where the sun ignites the stone and the wind smells of ripe grapes, a wine with an enigmatic name is born: **HURKA'**. An ancient sound, almost evoked by a primordial echo. A name that cannot be explained, only felt. It resonates on the palate and in the heart. **HURKA'** is the word that remains when the sip exceeds expectations, when the strength of Primitivo merges with its elegance, leaving you breathless and speechless. It is a name that feels like a declaration, a secret seal for those who truly love wine. Each bottle encapsulates the warmth of Lazio and the intensity of a grape variety that doesn't ask permission to be remembered. Notes of ripe plum, dark spices, chocolate, and licorice intertwine in a powerful, carnal, enveloping balance. It is a wine that needs no explanations. It is the wine that simply makes you say: **HURKA'**.



Wine Name: HURKA'

Denomination: Igp Lazio

Grape Variety: 100% Primitivo

Alcohol Content: 14.00 % Vol.

Production Area:

Hills to the south of the Lazio region, close to the sea, with volcanic soils rich in minerals.

Vineyard Altitude:

Between 200 and 250 meters above sea level.

Training System:

Guyot and spurred cordon. Planting density: 4,000 vines/ha.

Winemaking:

Traditional fermentation at controlled temperatures (24-26°C) with maceration on the skins for about 12-15 days.

Aging in stainless steel followed by resting in the bottle.

Organoleptic Characteristics:

Color: Intense ruby red with vibrant reflections.

Aroma: Complex, with notes of dark fruit, spices, and hints of licorice.

Taste: Full-bodied, rich, and smooth, with elegant tannins and a long, spicy finish.

Recommended Pairings:

Perfect with grilled meats, braised dishes, game, and aged cheeses and dark chocolate.

Serving Temperature:

16-18°C