

PRIMITIVO

GRAPE VARIETY: Primitivo

APPELLATION: Salento PGI

PRODUCTION AREA: Province of Taranto, southeast of Puglia

TRAINING SYSTEM: Spurred cordon

SOIL: Medium texture

PLANT DENSITY AND YIELD: 5000 plants per hectare and 2.5 kg of grapes per plant

HARVEST: Manual harvest, usually at the end of August, carried out in the early hours of dawn to avoid higher temperatures, which could reduce freshness and aromaticity in wines

VINIFICATION: The grapes are destemmed and fermented at a controlled temperature of 22-24 °C for 8-10 days, during which daily pumping over takes place, and followed by malolactic fermentation

AGEING: 3 months in stainless steel tanks

ALCOHOL: 13.5%

TASTING NOTES: Bright ruby with purple tinges; fragrant perfume with hints of cherry and other red fruits; soft tannins and medium body, good acidity and medium finish of red fruits

SERVICE: 16-18 °C

FOOD PAIRING: Cured meats and aged cheeses; dishes based on red meats and roast, poultry, well-seasoned red sauces.

