

LEALE

Primitivo di Manduria DENOMINAZIONE DI ORIGINE PROTETTA

GRAPES:
100% Primitivo

VINYARD AREA:

The Primitivo grapes are carefully selected from low-yielding vineyards in the Communes of Avetrana and Manduria, in the Province of Taranto, southern Puglia.

PLANT TRAINING AND DENSITY

The vines are trained in the "Alberello Pugliese" system. Plant density is around 5.500 plants per hectare with an average yield of 1.8 kg per plant. The plants are an average of 25 to 35 years old.

HARVEST

Careful manual harvest in late August.

VINIFICATION:

After de-stemming, the grapes are not crushed, allowing them to remain intact, reducing damage to the skins and optimizing colour extraction. Fermentation takes place in stainless steel tanks at a controlled temperature of 23-25°C for 8-10 days.

Frequent remontage and delestage are carried out during the fermentation in order to achieve soft extraction of aromas and gentle tannins. After racking, malolactic fermentation is induced.

AGING:

Following malolactic fermentation the wine is racked and 40% is placed in first passage French and American oak barriques for 8 months. The remaining 60% is placed in stainless steel containers at a controlled temperature of 18°C.

ALCOHOL:

14.5 %

WINEMAKER'S NOTES:

This dark purple wine has a dark scent of currants and ripe blackberries with a hint of oak on the nose. In the mouth it is explosive – sun-baked fruit flavours mingle with a slight herbaceousness for a powerful burst of flavour which lasts in the mouth. The finish on this wine is surprisingly long, with lasting notes of plum and spices. Perfect with grilled red meat and savoury first courses.

