

Primitivo Salento

INDICAZIONE GEOGRAFICA PROTETTA



**POGGIO
MARÙ**



GRAPES:
100% Primitivo

VINYARD AREA:
The Primitivo grapes are carefully selected from low-yielding vineyards in the Province of Taranto, in southern Puglia.

PLANT TRAINING AND DENSITY
The vines are trained in the Guyot system. Plant density is around 5.000 plants per hectare with an average yield of 2.3 kg per plant. The plants are an average of 15 to 25 years old.

HARVEST
Careful manual harvest in late August.

WINEMAKING PROCESS:
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 raked and placed in stainless steel containers at a controlled temperature of 18°C.

ALCOHOL:
13,5 %

RESIDUAL SUGAR:
9 gr/l

TASTING NOTES:
Intense ruby-red in colour, it displays aromas of black cherries, prunes, spice and white pepper. The mouth feel is full-bodied, velvety and elegant, with soft yet firm tannins and a long, lingering finish.

SERVING SUGGESTION:
Ideal with pizza, pasta with rich meat sauces. Excellent also with lamb and mature cheeses.

SERVING TEMPERATURE:
14-16 °C