

SENZA

SOLFITI AGGIUNTI

Tutto è Possibile

PRIMITIVO PUGLIA IGP



GRAPES: 100% Primitivo

VINEYARDS AREA: Sava and Maruggio (province of Taranto)

PLANT TRAINING AND YIELD: Guyot and free-standing Alberello bush vines. The planting density is approximately 5,000 plants per hectare, with an average yield of 2.3 kg per plant.

AGE OF THE VINES: The vines have an average age of 15-25 years.

HARVEST: Carefully hand-harvested at the end of August.

VINIFICATION: After de-stemming, the grapes are not crushed leaving the skins intact, which optimizes the extraction of colour. Fermentation takes place in steel tanks at a controlled temperature of 23-25°C for 8-10 days. During fermentation, frequent pumping over and rack and return are carried out to achieve a soft extraction of aromas and gentle tannins. After racking, malolactic fermentation is induced.

AGEING: Following malolactic fermentation, 50% of the wine is decanted and placed in steel tanks at a controlled temperature of 12-15°C. The other 50% is aged for 6 months in French wooden tonneaux and Slavonian oak barrels.

ALCOHOL: 14%

TASTING NOTES: An attractive purple-red in colour with violet reflections. Intense perfumes and flavours of blackberry and plum. Full-bodied and complex with supple tannins. **No sulphites are added** during the winemaking process which enhances the aromas.

SERVING SUGGESTIONS: Ideal with a range of dishes: cured meats, roasted or bbq beef or lamb, casseroles, savoury pies, pizza and semi-aged cheese.

SERVING TEMPERATURE: 16-18 °C