



Vineyards:  
Salento - Apulia

Wine name/Appellation:  
PRIMITIVO - Salento IGP Rosso

Soil:  
chalky-clay

Training system:  
Espalier.

Grape varieties:  
Primitivo 100%.

Climate:  
mild winters, very dry summers.

Harvest:  
hand picking, after the grapes are fully ripe.

Winemaking:  
controlled-temperature fermentation in large wooden vats for 30-45 days.

Aging:  
3 months in large Slavonian oak barrels.

Colour:  
deep ruby red with purple reflections.

Tasting note:  
In its bouquet, notes of fruits such as cherries alternate with those of fresh-mown grass. There is a pleasant freshness on the palate thanks to its smooth tannins.

Alcohol:  
13-14%

Food pairing:  
goes with meat dishes (rabbit, veal, lamb, etc.).

Serving temperature:  
18 °C

Storage period:  
5 years, if it is stored in suitable cellars.

