



QUOTA 31



TECHNICAL DATA

Vintage: 2022

Designation: Primitivo I.G.T. Salento

Grape variety: 100% Primitivo

Vineyard location: Salento

Soil composition: Medium-deep over layers of limestone rock

Age of vines: 16 years

Training system: spurred cordon

Yield per hectare: 85 quintals/ha

Annual production: 350.000 bottles

First vintage: 2006

Harvest: By hand in the fourth week of August

Vinification: Fermentation with maceration at 22-24°C for 10 days

Aging: After fermentation, the wine rests on fine lees in steel tanks for a minimum of 6 months

Alcohol: 14%

TASTING NOTES

Colour: Ruby red with intense violet hues.

Bouquet: An inviting olfactory landscape delineated by hints of red and black cherry, plum and dark chocolate; a touch of black pepper follows

Taste: Warm, round, solidly-structured taste with a perfectly blended tannic vein. Closes with traces of licorice.

SUGGESTED PAIRING:

Great with grilled meats, game, mature cheeses.
Serving temperature 17– 18° C.

