



TECHNICAL DATA

Designation: Primitivo I.G.T. Salento

Grape variety: 100% Primitivo (ancient vines)

Vineyard location: Salento

Soil composition: Medium-deep over layers of limestone rock

Age of vines: 80 years

Training system: Apulian *alberello*

Yield per hectare: 65 quintals/ha

Annual production: 50.000 bottles

First Vintage: 2009

Harvest: By hand in the second week of September

Vinification: Fermentation with maceration at 24°C for 15 days

Aging: 12 months in 225-litre, second passage French and American oak *barriques*

Alcohol: 15%

TASTING NOTES

Colour: Intense ruby red with garnet hues

Bouquet: The warmth of the Salento sun concentrates and intensifies aromas of black cherry jam, blackberry and mulberry, vanilla and cloves, carob and liquorice, juniper berries and ginger

Taste: A full, structured and pleasantly soft texture is revealed upon tasting. On the finish, medicinal herbs

SUGGESTED PAIRINGS

Ideal for meat-based dishes, either roasted or stewed. Also pairs well with vegetables, porcini mushrooms and firm, aged cheeses

Serving temperature 17 – 18° C.

