



## 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.

