

Tradizione Autentica



PRIMITIVO

Puglia IGP

Primitivo is an ancient grape variety in Puglia; its grapes ripen very early, sometimes even in August. Perfectly adapted to Salento's climate, dry with high diurnal range and frequent breezes from the sea, Primitivo grapes give bold, well-structured wines, with fruity flavours, good acidity and smooth tannins

GRAPE VARIETY: Primitivo

APPELLATION: Puglia IGP

PRODUCTION AREA: province of Taranto, southeast of Puglia

TRAINING SYSTEM: spurred cordon

SOIL: medium texture

PLANT DENSITY AND YIELD: 5000 plants per hectare and 2.5 kg of grapes per plant

HARVEST: manual harvest, usually at the end of August, carried out in the early hours of dawn to avoid higher temperatures, which could reduce freshness and aromaticity in wines

VINIFICATION: the grapes are destemmed and fermented at a controlled temperature of 22-24 °C for 8-10 days, during which daily pumping over takes place, and followed by malolactic fermentation

AGEING: 5 months in stainless steel tanks and 1 month in bottle

ALCOHOL: 13.5%

TASTING NOTES: bright ruby with purple tinges; fragrant perfume with hints of cherry and other red fruits; soft tannins and medium body, good acidity and medium finish of red fruits
SERVICE: 17-18 °C

FOOD PAIRING: cured meats and aged cheeses; dishes based on red meats and roast, poultry, well-seasoned red sauces.