



## Primitivo Puglia IGT

**GRAPES:** 100% Primitivo

**ALCOHOL:** 14,5%

### **VINEYARD AREA:**

The grapes are selected from low-yielding vineyards near Sava and Salento in southern Puglia. The traditional Alberello Basso vine training method is employed.

### **HARVEST:**

The Primitivo grapes are carefully picked by hand in late August.

### **APPASSIMENTO:**

In mid August, when the grapes have reached perfect maturity and are ready to be picked, a special technique called “il giro del picciolo” (the twisting of the stem), is applied. This consists in twisting the stem of the grape bunches so that no further nourishment reaches the grapes, thus inducing a natural drying of the grapes on the vine. The grapes are left on the plant for approximately 12 days, and lose approximately 25-30% of their weight in water, concentrating their flavors before harvest.

### **VINIFICATION:**

After de-stemming, the grapes are not crushed, allowing them to remain intact, reducing damage to the skins and optimizing color extraction. Fermentation takes place at a controlled temperature of 28-30°C for 8-10 days. Frequent remontage and delestage are carried out in the early stages of fermentation in order to achieve soft extraction of aromas and gentle tannins. After racking, malolactic bacteria are added to induce malolactic fermentation.

### **AGING:**

Approximately 25% of the wine is aged for 12 months in French and American barriques.

### **WINEMAKER'S NOTES:**

Intense ruby-red colour, with a complex bouquet, reminiscent of cherries, raspberries and redcurrants. The oak ageing adds a pleasant roasted and spicy aroma. On the palate, it is full-bodied, supple and well-balanced and with a long finish. Perfect with roast red meats and mature cheeses.

