

Primitivo

Primitivo Salento 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 flavors, good acidity and smooth tannins.

PRODUCTION AREA

Province of Taranto, southeast of Puglia.

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 70-75 ° F for 8-10 days with selected yeasts and daily pumping over takes place, followed by malolactic fermentation.

AGING

5 months in stainless steel tanks and 1 month in bottle.

ALCOHOL

Alcohol: 13.5%

TASTING NOTES

Bright ruby red color 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.

WINE PAIRING

Matches well with cured meats and aged cheeses, dishes based on red meats and roast poultry, and well-seasoned red sauces.

Serve at 65 ° F

