



PRIMITIVO

IGT PUGLIA - ORGANIC

VARIETY: Primitivo 100%

AREA: Marchesana vineyard in Gioia del Colle

TRAINING SYSTEM: spur pruned cordon

PLANTS PER HECTARE: 4 300

TYPE OF SOIL: red ferrous soil with underlying calcareous layer

PRODUCTION PER HECTARE: 9 tons

GRAPE GATHERING: mechanical harvest during the second week of September

VINIFICATION: maceration for 7 days in stainless steel tanks at controlled temperature (24°C)

REFINING: 9 months in stainless steel tanks and 4 months in bottle

ALCOHOL CONTENT: 14,5% vol.

TASTING NOTES

SIGHT: deep ruby-red with violet dizzles

NOSE: intense aroma of little berries (blackberry, sour cherry, ripe cherry) and delicates notes of flowers (violet) and plants (wild mint)

PALATE: full, long and with a velvet flavour that ends with scents of almond