



1922



Primitivo
IGT Puglia



VOL. 14,5%
+ 4,5%



500 ml

TYPE: Red

VINE VARIETY: Primitivo

CLASSIFICATION: IGT Puglia

PLANTATION: 30 years old spurred cordon

PLANTING DENSITY: 4500 stocks per hectar

PRODUCTION AREA: Central Murgia, Municipalities of Turi, Gioia del Colle and Putignano, characterised by wet winters and dry and very hot summers, with a thermal excursion ranging between 10-15°C that allows a complete ripening of grapes and excellent results in vinification. Representative territory of Central Murgia

SOIL: Clay soil with outcropping rocks that, once crushed, give roots limestone and relief from the summer heat

GRAPE HARVESTING: First decade of October

WINE-MAKING: Manual harvesting with selection of grapes, stalks removing, pressing, pre-fermentative maceration at 10°C for 24-48 hours. Thermal-controlled maceration and alcoholic fermentation by indigenous yeasts for about 20 days at 24-28°C. Racking and pressing of pomace by a soft press.

REFINEMENT: Malolactic fermentation and following refinement in steel tanks

TASTING NOTES: Deep ruby red, rich and fruity, with scents of blackberry, plums and ripe black cherries, cherry jam, figs and nuts marks. Fine flavour of flowers, rose and Mediterranean herbs, fine spicy marks of licorice and star anise, a wide and rich range of enticing aromas, an explosion of ripe and crunchy fruit, soft and warm, lightly sweet but with an important acidic and tannic charge. Very long and clean mouth in closure, an armonic and rich wine that strikes your senses and remains in your memories.

PAIRING: Perfect with pastries and almond sweets. To taste with medium aged stretched curd cheese

SERVING TEMPERATURE: 18°C (64F)



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