



BRAND PRIMITIVO DEL SALENTO IGT
LIMITED EDITION

Wine	Primitivo del salento
Classification	Indicazione geografica tipica
Area of production	Salento
Soil	Calcareous and clayey
Cultivation system	Bushtrained vineyards
Yield in quintals per hectare	100
Grapes	Primitivo 100%

Td2





Grapes	Primitivo 100%
Climate	Moderate winter, very dry spring and summer
Harvesting	Manually when just ripe, selecting grapes carefully
Winemaking technique	Traditional maceration for 8-10 days and fermentation of must under controlled temperature conditions, using delestage and pumping over. Malolactic fermentation totally developed
Ageing	6 months of oak barrels
Refinement	2-3 months in the bottle
Colour	Red with purplish reflections
Aroma	Intense fragrance of ripe fruit, with warm, enveloping flavour
Taste	Strong personality and long persistency, enjuiable tannins
Alcohol content	16% vol.
Combinations with foods	Red meat, wild game and aged cheeses
Serving temperature	16-18° C
Recommended glass	Gran cru
Keep for	Constant temperature 18° C, humidity 75%, Controlled light, horizontal bottle