

BRAND

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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	80
Grapes	Primitivo 100%
Climate	Moderate winter, very dry spring and summer
Harvesting	Manually when just ripe, selecting grapes carefully
Winemaking technique	Traditional maceration for 12-15 days and fermentation of must under controlled temperature conditions, using delestage and pumping over. Malolactic fermentation totally developed
Ageing	12 months of oak barrels
Refinement	2-3 months in the bottle
Colour	Deep ruby red with garnet reflection
Aroma	Fruity bouquet with notes of cherry, plum and dry figs; light vanilla notes in the end
Taste	A full bodied wine, well balanced and long lasting with fruity aftertaste
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