

PRIMERUM

Primitivo di Manduria DOP

GRAPE VARIETY Primitivo

TRAINING SYSTEM Espalier

ORIENTATION North – South

PLANT DENSITY PER HECTARE 5,300 vines

GRAPE PRODUCTION PER HECTARE 90 quintals

AVERAGE AGE OF THE VINES 30 years

HARVEST TIME First decade of September

VINIFICATION Temperature-controlled maceration and alcoholic fermentation with selected yeasts for about 10 days

AGING 6 months in stainless steel and 6 months in French oak barriques

ALCOHOL 14.5%

ORGANOLEPTIC EXAMINATION Intense red color with garnet reflections. The nose reveals intriguing perceptions of spicy notes and sweet notes of vanilla and chocolate with hints of ripe red fruits. On the palate, warm and smooth with a long and enveloping finish.

SERVING TEMPERATURE 16 – 18° C

