

Wines from the heart of Salento



FEUDI DI GUAGNANO

Pietrafinita

Primitivo IGT Salento

TASTING NOTES

Some fifty and more years old vineyards cultivated following the ancient technique known as "head training bush" produce some small grape bunches which are let semi-dry for one month in wooden boxes. The resulting wine ages for 12 months in small oak barrels. Complex and elegant wine, it has hints of black cherry and liquorice in the nose. Long final of cocoa and soft fruits in the mouth.

DESCRIPTION > PRODUCTION METHOD

ORIGIN OF THE NAME

Pietrafinita is the name of this extraordinary Primitivo: it remains in the memory after the first tasting as well as the "pietrefinita", or boundary stones, have remained for centuries where our ancestors had placed them in order to bound the borders of their vines.

PRODUCTION ZONE AND HARVEST TIME

Maruggio / Sava – The grapes are hand-picked at the beginning of September. Small grape bunches are put in mono-layer wooden boxes for the drying process which lasts about 30 days.

AT THE WINERY

After the drying process, the grapes are crushed and de-stemmed softly. The fermentation lasts about two weeks. The resulting wine ages for 12 months in French oak barrels.

AGEING POTENTIAL

Fine age-worthy red wine, it is ready after 6 months of bottle ageing and has a life of not less than ten/fifteen years.

ADDITIONAL INFORMATION > TECHNICAL SHEET

WINE PROFILE

Grape Variety: Primitivo 100%

Alcohol: 14,5% by vol.

Yield per hectare: 6,600 bottles (4,000 – 4,500 vines per hectare)

Age of the vines: 50/55 years old

Vine Cultivation Method: alberello (head training system)

