



primitivo salento

Intense and complex wine with ruby tones and puirsphl notes.

Hints of plum jam, violet, Mediterranean herbs and spice in the nose. It is balanced, ripe and soft in the mouth.

# Grape variety:

Primitivo 100%

#### Alcohol:

13% by vol.

### Yield per hectare - age of the vines:

10.000 bottles (5.000 vines per hectare) - 25/30 years old

Vine cultivation method: cordon training

### At the vinery:

after crushing and de-stemming the grapes, the mass containing the must macerates for about 7 days at 26-28°C. The resulting wine ages for 2 months in new and used barriques.

## Ageing potential:

this wine is ready about three months after the bottling. Its organoleptic properties remain unaltered for at least two/three years.



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