



Primitivo del Salento IGT

DENOMINATION	PRIMITIVO DEL SALENTO IGT 2017
VARIETAL	Primitivo 85% other red grapes 15%
ALCOHOL LEVEL	14,5% vol.
AREA	Puglia
SURFACE	Hills and plains
ALTITUDE	0 - 100 m
SOIL TYPE	Clay
PLANT DENSITY	4.500 vines per hectare
VITICULTURAL TECHNIQUE	Single Guyot, Alberello pugliese
HARVEST PERIOD	Beginning of September

VINIFICATION AND FINING

TECHNICAL INFORMATION

Harvested by hand, from south-eastern facing slopes of Puglia, the grapes used to make this wine are de-stemmed and pressed, and in contact with their skins for 8-10 days. Fermentation takes place in a 300–500 hl tanks, between 25–26°C over 10 days and the wine also undergoes Malolactic Fermentation. The wine is held in stainless steel tanks for 3-6 months, prior to bottling.

TASTING NOTES

Primitivo del Salento IGT is intensely red in colour, with a violet hue. On the nose, it is distinctly Primitivo with lots of inky black fruit, spice and white pepper aromas. Layered and rich in the mouth, with jammy black cherries, truffles, espresso and a dense, creamy texture, this is an extraordinarily round and complete wine.

FOOD MATCHINGS

The flavour intensity of Primitivo del Salento IGT makes it a good match for roast meats, mature cheeses and pasta dishes, such as lasagne.

