



COMMERCIAL NAME

PRIMITIVO

APPELLATION

SALENTO ROSSO IGP

VITICULTURE DATA

GRAPE VARIETIES: 100% PRIMITIVO

PRODUCTION AREA: PUGLIA, UPPER SALENTO

ALTITUDE: 70 METERS ABOVE SEA LEVEL

SOIL: TUFACEOUS-CALCAREOUS

TRAINING SYSTEM: ALBERELLO (BUSH TRAINING SYSTEM)

DENSITY OF VINES: 4500 PLANTS PER HA

YIELD PER HECTARE: 55 QUINTAL

YIELD OF GRAPES INTO WINE: 50%

AVAREGE AGE OF VINEYARDS: 50 YEARS

HARVEST TIME: SECOND DECADE OF SEPTEMBER

VINIFICATION AND AGEING

HARVEST METHOD: ALL THE BUNCHES ARE HANDPICKED

MACERATION WITH THE SKINS: 20 DAYS

VINIFICATION: THE FERMENTATION TAKES PLACE USING SELECTED YEASTS

UNDER CONTROLLED TEMPERATURE

AGEING: 12 MONTHS IN NEW AND USED FRENCH BARRIQUE THEN MINIMUM

6 MONTHS IN BOTTLE BEFORE RELEASING

ANALYTICAL DATA

ALCOHOL: 15,5% VOL.

PH: 3,67

TOTAL ACIDITY: 5.9 G/L

RESIDUAL SUGAR: 9,5 G/L

NET DRY EXTRACT: 39 G/L

