

COMMERCIAL NAME
PRIMITIVO

APPELLATION
SALENTO ROSSO IGP

VITICULTURE DATA
GRAPE VARIETIES: PRIMITIVO 100%

PRODUCTION ZONE: PUGLIA, UPPER AREA OF
SALENTO

VINEYARD ALTITUDE: 70 METERS ABOVE SEA
LEVEL

SOIL: TUFACEOUS-CALCAREOUS

TRAINING SYSTEM: CORDON SPUR SYSTEM

DENSITY OF VINES: 4500 PER HA

QUINTALS PER HECTARE: 60

YIELD OF GRAPES IN WINE: 50%

HARVEST PERIOD: SECOND DECADE OF SEPTEMBER

VINIFICATION
THE MACERATION WITH THE SKINS LASTS 20
DAYS. FERMENTATION AT CONTROLLED
TEMPERATURE. AGED IN FRENCH OAK FOR 9
MONTHS, THEN SPENDS AT LEAST 6 MONTHS IN
BOTTLE.

WINE
INTENSE RUBY RED. NOTES OF RED FRUITS, RED
FLOWERS WITH PLEASANT HINTS OF SWEET
SPICES. THE TASTE IS FRESH, RICH AND
EXTREMELY SMOOTH AND ELEGANT, WITH A
PERSISTENT FINISH CHARACTERIZED BY A LONG
FRUITY AFTERTASTE

ANALYTICAL DATA
ALCOHOL: 15% VOL.
PH: 3,55
TOTAL ACIDITY: 6,1 G/L
RESIDUAL SUGARS: 7,2 G/L
DRY EXTRACT: 35 G/L

