

CARVINEA



PRIMITIVO SALENTO ROSSO IGP

GRAPE VARIETIES: 100% PRIMITIVO
PRODUCTION ZONE: CAROVIGNO·BRINDISI·ITALIA
SOILS: TUFACEOUS-CALCAREOUS
PLANT DENSITY: 4500 PLANTS/HA
YIELD PER HECTARE: 80 QUINTALS
HARVEST: MANUAL IN BOXES
HARVEST PERIOD: SECOND HALF OF SEPTEMBER
YIELD OF GRAPES IN WINE: 60% OF MUST

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.

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WINE TASTING

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.

SERVING TEMPERATURE 18 °C

HISTORY OF PRIZES AND AWARDS



MAXIMUM PRIZE GAMBERO ROSSO



THE WINE HUNTER AWARD

ANALYTICAL DATA

ALCOHOL: 14,5% VOL.
PH: 3,55
TOTAL ACIDITY: 6,1 G/L
RESIDUAL SUGARS: 7,2 G/L
DRY EXTRACT: 35 G/L



OBTAINED BY ORGANIC CERTIFIED
GRAPES



Member of

WRT

La Nuova Frontiera del Vino