



Primitivo del Salento IGT

The Primitivo del Salento is produced on the Salento Peninsula in the Taranto area from trellis-trained Primitivo grapes. With 10-12 days of skin contact, the grapes are fermented at a controlled temperature of 68°F, followed by malolactic fermentation in steel. A deep purple- red color, with an intense aroma of red fruits, complemented by rich, dry, and harmonious flavor.

Vinification

Traditional maceration for 8-10 days and fermentation of must under controlled temperature conditions (68°F) ever-using delestage and pumping over. Malolactic fermentation totally developed.

Color Deep ruby red, bright and intense

Aroma Intense aroma of ripe red fruit, cherry, mulberry, blueberry, vanilla and aromatic herbs

Taste Strong personality and long persistency, enjoyable tannins

Alcohol content 13%

Recommended with Red meats, roasts, aged cheeses

Serving temperature 61-64 F

