

PRIMITIVO

I.G.T. SALENTO • PRIMITIVO

PRODUCTION AREA

Sava (Ta), Torricella (Ta), Manduria (Ta).

TRAINING

Head-trained (alberello, 4,500 plants per hectare).

HARVEST

Early September.

VINIFICATION

After being destemmed and crushed, the must macerates with skin contact for 6-7 days. Fermentation is carried out at 25-26°C.

AGING

The wine is then aged in barriques for approximately 6 months.

AGING POTENTIAL

This wine is ready to drink but will continue to evolve for 3-4 years.

SERVING TEMPERATURE

18°C. (64°F).

