

PRIMITER® Salento Primitivo IGP

- NAME: The name derives from the Latin language and means in Italian "Primativamente", that is "first choice".
- GRAPES: Selected 100% Primitivo grape.
- These grapes are grown in vineyard, in the locality Lobia, in the Province of Brindisi (BR).
- TYPE OF TERRAIN: Red and clayey
- PERIOD OF GRAPE HARVEST: Last ten days of august
- TYPE OF HARVEST: Picking by hand, when the plant is lightly withering
- MEDIUM PRODUCTION PER HECTARE: 70 quintals of grape
- VINIFICATION: Traditional vinification with a continuing maceration of grape skin lasting 7/8 days according to the vintage and the racking-off, with an evident intensity of colors and scents. When the grape-harvest ends, the starting ageing of wine occurs partly (60%) in steel containers and the remaining part (40%) in small valuable oak barrels for about 12 months. Then the wine blending occurs and after a period of rest, the product is bottled and put on the market after an ageing in bottle of 6 months.

ORGANOLEPTIC FEATURES:

Color: Intense ruby red

Scent: Odors of red jam, bilberry and raspberry.

Flavour: Intense, properly tannic, with a lasting and a persistent finish.

GASTRONOMIC PAIRING:

It combines well with sapid and structured dishes like meat, typical cured pork meats. Production 6.500 bottles 100 magnum of 1,5 litre capacity.

