



THE CLASSICS

PRIMITIVO

Indicazione Geografica Tipica - Puglia Rosso

Primitivo is one of Puglia's most noble and ancient grape varieties. Benedictine monks first imported it into the area in the early 19th century, probably from Croatia. It is trained exclusively to the bush (alberello) method, and its yield per hectare is by nature quite low. Because of their exposition and elevation, the vineyards exhibit a distinctive personality compared to primitivo vineyards elsewhere in Puglia; the wine is not quite as high in alcohol, although it remains powerful in this respect, and it possesses an elegance and fragrance that set it apart from other wines produced from the same grape.

Technical information

- Grapes: 100% primitivo
- Denomination: Rosso - Puglia IGT
- Crop yield per hectare: 65 q.
- Fermentation: Red wine fermentation on the skins for 10 days, at 26-28°C.
- Fermentation length of skin contact: 20 days
- Fermentation temperature: 26-28°C.
- Malolactic fermentation: Complete
- Maturation: In stainless steel at controlled temperature for 10 months, followed by 3 months in bottle

Sensory profile

- Appearance: Luminous, deep ruby red, with purplish rim
- Bouquet: Fruity aromas of dark cherry, wild cherry, red mulberry, complemented by nuances of vanilla, cinnamon, sage, mint, and

tobacco leaf

- Palate: Velvety smooth, appealing, with medium-level tannins

Serving suggestions

- Charcuterie, semi-aged cheeses, roast lamb, wild game

Serving temperature

18-20 °C



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