

POLVANERA 14

PRIMITIVO DOC GIOIA DEL COLLE BIO



VARIETY: 100% Primitivo

AREA: vineyard Marchesana, Gioia del Colle

TYPE OF SOIL: red ferrous soil, with underlying limestone layer

GROWING METHOD: Spur pruned cordon

PLANTS PER HECTARE: 4300

PRODUCTION PER HECTARE: 50 HL

GRAPE GATHERING: mechanical harvest during the third week of September

MACERATION: 2 weeks

FERMENTATION: 2 weeks in stainless steel tanks at 25°C

AGING: 24 months in stainless steel tanks and 1 year in the bottle

ALCOHOL CONTENT: 14,5% vol.

RESIDUAL SUGAR: 4 GR/LT

TASTING NOTES

SIGHT: Deep ruby-red with garnet sparkles

NOSE: Enchanting aromas of prune, plum and ripe cherry; echoes of thyme, tobacco and liquorice

PALATE: Smooth and well structured flavour, tempered by velvety tannins and tasty freshness. Long, satisfying finish