

POLVANERA 15

PRIMITIVO SENZA SOLFITI AGGIUNTI IGT PUGLIA 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: 70 HL

GRAPE GATHERING: mechanical harvest during the second week of September

MACERATION: 7 days

FERMENTATION: 7 days in stainless steel tanks at 25°C

AGING: 6 months in stainless steel tanks and 3 months in the bottle

ALCOHOL CONTENT: 15% vol.

RESIDUAL SUGAR: 4 GR/LT

TASTING NOTES

SIGHT: Deep ruby-red with violet dazzles

NOSE: Intense aroma of cherries, plums and wild blue raspberry, with delicate notes of flowers (violet), myrtle and crabgrass orange

PALATE: Full and structured flavour admirably but smooth, with a fine tannins vein, well integrated in the texture of the wine. Long ending taste, interweaved with memories of prunes, figs, wild herbs and red citrus fruits