

POLVANERA 16

PRIMITIVO DOC GIOIA DEL COLLE – BIO



VARIETY: 100% Primitivo

AREA: Vineyard San Benedetto,
Acquaviva delle Fonti

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

GROWING METHOD: 70-years old bush vines

PLANTS PER HECTARE: 7000

PRODUCTION PER HECTARE: 20/30 HL

GRAPE GATHERING: manual harvest in boxes during the first/second week of September

MACERATION: 4 weeks

FERMENTATION: 4 weeks in stainless steel tanks at 25°C

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

ALCOHOL CONTENT: 16% vol.

RESIDUAL SUGAR: 5 GR/LT

TASTING NOTES

SIGHT: Deep ruby-red with violet dazzles

NOSE: Elegant scents of little berries (blackberry, red mulberry, sour cherry and dark "Ferrovia" cherry) and notes of flowers (viola) together with aromatic herbs, liquorice and graphite

PALATE: Tender, fresh and mineral, supported by excellent tannins. Rich, infinite conclusion