

POLVANERA 17

PRIMITIVO DOC GIOIA DEL COLLE – BIO



VARIETY: 100% Primitivo

AREA: Vineyard Montevella, Acquaviva delle Fonti

TYPE OF SOIL: very deep clay soil

GROWING METHOD: 70-years old bush vines

PLANTS PER HECTARE: 8000

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: 16,5% vol.

RESIDUAL SUGAR: 8 GR/LT

TASTING NOTES

SIGHT: Deep purple-red with ruby glares

NOSE: Dense bouquet of wild berries, blackberry and plum, with gentle notes of flowers (rose) and plants (tea leaf), enhanced by memories of liquorice, graphite and wild perfumes

PALATE: Imposing, elegant, stark taste supported by smooth tannins and a vibrant mineral-acid hint. Endless conclusion, that matches perfectly with the nose