

PRIMITIVO

PRIMITIVO IGT PUGLIA BIO



VARIETY: 100% Aglianico

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: 14% vol.

RESIDUAL SUGAR: 4 GR/LT

TASTING NOTES

SIGHT: Deep ruby-red with violet dazzles

NOSE: Intense aroma of little berries (blackberry, sour cherry, ripe cherry) and delicate notes of flowers (violet) and plants (wild mint)

PALATE: Full, long and with a velvety flavour that ends with scents of almond