



the **wave**
of change



TECHNICAL DATA SHEET PRIMITIVO



Variety: Primitivo

Denomination: IGP PUGLIA (Protected Geographical Indication)

Production: Organic – Certified IT BAC 168779

Harvest: Mid-September

Training system: Guyot

Yield per hectare: 7 tonnes

Vinification:

The grapes are de-stemmed and softly pressed and are passed through a heat exchanger system where the must is cooled and sent to 300 HL maximum capacity fermenters which are of equal height and diameter. There, fermentation and maceration take place at a controlled temperature for about 3 weeks.

Ageing:

6 months in concrete tanks and in stainless steel tanks containing micro-oxygenation devices.

Alcohol: 14% vol.

Colour: Deep and bright ruby red.

Tasting notes:

Aroma: Intense bursts born of the fruitiness of the grape with hints of prunes and Marasca cherries in jam, whispers of minerals and hints of cinnamon.

Flavour: Voluminous impact, but fine, rich and balanced, with hints of berries and spice to finish.

Serving temperature: 17 - 18 °C

TECHNICAL DATA SHEET 01/05/2015 – Supersedes and replaces all previous versions. Product information subject to change without prior notification.