

**Grapes:**

100% Primitivo

Vineyard areas:

The Primitivo grapes are selected from low-yielding vineyards in the Salento area of southern Puglia. The traditional Alberello basso vine training method is employed.

The plants are an average of 40 to 50 years old, with a plant density of approximately 5000 plants per hectare.

Harvest:

Manual picking in late August.

Vinification:

After de-stemming, the grapes are not crushed, allowing them to remain intact, reducing damage to the skins and optimizing colour extraction. Fermentation takes place at a controlled temperature of 24-25°C for 8-10 days.

Frequent remontage and delestage are carried out in the early stages of fermentation in order to achieve soft extraction of aromas and gentle tannins. After racking, malolactic bacteria are added to induce malolactic fermentation.

Ageing:

50% of the wine for 12 months in American oak barriques.

Alcohol:

14.5%

Winemakers notes:

Intense ruby-red colour, with a complex bouquet, reminiscent of cherries, blueberries, coconut and vanilla. The ageing in American oak adds a pleasant roasted and spicy aroma. In the mouth it is full-bodied yet smooth and elegant. The tannins are soft, supple and well balanced. The finish is long and lingering, with a burst of spice and bright fruit at the end.

