

PETRANERA IGP Puglia red

Grapes and vineyards: Benedictine monks carried it to Gioia del Colle (BA) area in the 17th century. Nowadays PRIMITIVO, so called for its premature development, is among the most appreciated Apulian wines. Average size leaf with five lobes, conical cluster. Gobelet training system. Vine yield is by 2-2,5 Kg.

Vinification: after its maturation, the grape is hand-harvested, destemmed and pressed as soon as possible. Once the fermentation started at controlled temperature (22/25 ° C) in 50 - 100 hl steel tanks, the must undergoes regular pumping over and delestage until the end of fermentation.

Specifications

Grapes: Primitivo 100%

Growing area: Brindisi and Bari areas

Average altitude of vineyards: 250 m a.s.l.

Soil: calcareous, clayey and skeleton

Vine density: 3200 per ha

Yield per hectare: 8,000 Kg

Training system: espalier and little tree


Alcoholic fermentation: in stainless steel tanks at 22/25°C for 16 days

Malolactic fermentation: complete in barriques

Vinification: maceration on the skins for 16 days with regular "punching the cap" and bleeding by 10%.

Ageing and keeping: 6 months in new Never barriques and then 5 months in the bottle. After decanting, it can be tasted in large balloon wine glasses. It should be stored in a horizontal position within 5 years since the vintage.

HAVARDS

Guida Gambero Rosso 

Migliori vini d'Italia di Luca Maroni - **95/100**

Bibenda 

Le guide dell'Espresso 

Mondus vini Gold

