

PRIMITIVO

IGT Puglia Rosso

PRIMITIVO red wine

Grapes and vineyards: Benedictine monks carried it to Gioia del Colle(BA) area in the 17th century . Called Primitivo for its premature development, is among the most appreciate Apulian wines

Vinification: the grape is hand-harvested, stemmed and pressed as soon as possible, then the fermentation starts at controlled temperature of 22/25°C in 100 hl stainless steel tanks while the must undergoes regular pumping over and *delestage* until the end of it.

Wine: Primitivo Due Trulli should be served at a temperature between 16°/18°C in combination with all kind of cheeses, ham, salami and grilled meat. Deep red colour with a full intense taste of ripe fruits and a pale tobacco aroma. Well-balanced and mature tannins.

Specifications

Grapes: Primitivo 100% BIOLOGICO

Growing area: Brindisi and Lecce areas

Average altitude of vineyards: 150 m a.s.l.

Yield per hectare: 8,000 Kg

Alcoholic fermentation: in stainless steel tanks at 22/25°C for 13 days

Ageing and keeping: 4 months in bottle

Analytical Data

Alchoool: 13,5%

Acidity: 5,5 g/l

pH: 3.5

Dry extract: 26 g/l

