

MARCHESI DEL SALENTO

Primitivo Puglia IGT

Production area: APULIA

Alcohol content: 13% Vol.

Grapes: PRIMITIVO

VINIFICATION

Grapes are trained in vineyards of the Puglia region and are processed with the traditional vinification method: completely mature grapes are harvested and destemmed. The grapes are then fermented and macerated with the skins at controlled temperatures of 23-25°C in stainless steel tanks.

The sunny and warm weather of Puglia and the high concentration of polyphenols, thanks to the extended contact with skins allows, a higher natural alcohol concentration and lower acidity.

TASTING NOTES

Colour: Big extract of colour, deep inky ruby red.

Bouquet: Tar, licorice and red berries. Harmonious fruity fragrances.

Taste: Full-bodied, warm, with strong tannins.

FOOD PAIRINGS

Ideal with hot and spicy food.

Service Temperature: 16/18°C.

CURIOSITY

Primitivo variety traditionally grows in Puglia (the "heel" of Italy), where it was introduced in the 18th century. DNA fingerprinting revealed that it is genetically equivalent to the Croatian grapes Crljenak Kaštelanski and Tribidrag. The grape found its way to the United States in the mid-19th century, and became known by variations of the name "Zinfandel". The grapes typically produce a robust red wine

AWARDS

Gold Medal: Gilbert&Gaillard 2021 – vintage 2020

