

## Alberto Longo - Italia | "Primitive"

PGI Puglia

ripe red fruit, with intense peppery and floral tones

DENOMINATION: IGP Puglia Red

VINES: Primitivo, planted in 1995

SOIL: calcareous with a sandy loam texture.

YIELD PER HECTARE: 100 quintals out of 5,600 plants per hectare

VINIFICATION: Selective manual harvesting in crates, delicate destemming to leave the berries completely intact, maceration and fermentation in steel at a controlled temperature for about 20 days

with periodic cap submersion, 2 pumping over a day with separation of the seeds, repeated delestage, soft pressing.

After the malolactic fermentation in November, the refinement takes place in concrete tanks for at least 6/8 months and subsequently in the bottle for not less than 6 months.

BOTTLES PRODUCED: 10 / 15,000

ALCOHOL: 14% / 14.50%

PAIRING: Meat-based dishes, furred game, aged hard cheeses.

ALCOHOL: 14. % vol

LONGEVITY: 10+ years

