

CARLOMAGNO

Our brand is named after one of the most important and influential Roman emperors: Carlomagno (Charlemagne). Known as "the father of Europe", Carlomagno was associated with the Carolingian Renaissance, which gave rise to an evolution in the fields of religion, politics and art, and had a lasting legacy throughout Western Europe.



The central character in the famous southern Italian Opera dei Pupi or "Opera of the Puppets", Carlomagno is portrayed as an heroic, historical character, representing the traditions and spirit of the south.



Primitivo, Puglia

Puglia is well-known for its fruit-driven, full-bodied, red wine.



ORGANIC PRIMITIVO



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Grapes: 100% Primitivo

Vineyard area: The grapes for Carломagno come from the San Donaci area, part of Salento.

The wines of the Salento are rich and full-bodied - the microclimate of the Salento is perfect for producing deep and complex wines. Our philosophy is to be in perfect harmony with nature, intervening only when absolutely necessary, thereby ensuring that each and every grape expresses its own personality.

Harvest: Last week of August.

Vinification: The harvest is done in the early hours of the morning, with the grapes being put into 10kg crates.

De-stemming is followed by fermentation at 22-24°C for 8-10 days, during which time remontage is carried out daily. Malolactic happens spontaneously immediately after the alcoholic fermentation.

Tasting notes: The colour is bright ruby red with touches of purple. The bouquet is pronounced, with cherry blossom and some spice. Well-balanced with sour-cherry fruit and a persistent finish. Perfect with pasta, spicy dishes, pizza, spare ribs and game.

