



## | Primitivo - Puglia IGP

### Grapes:

100% Primitivo

### Vineyard area:

The grapes for Integro Primitivo come from the San Donaci area in Puglia's Salento Peninsula. The **Salento** has a microclimate which is perfectly suited to the production of **rich, complex, full-bodied** wines. Our philosophy is to be in **perfect harmony with nature**, intervening only when absolutely necessary, thereby ensuring that each and every grape variety expresses its own personality.

### Harvest:

The grapes are **harvested by hand** in the last week of August.

### Vinification:

The harvest is done by hand 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:

Bright ruby red with touches of purple. The bouquet is pronounced, with **cherry blossom** and some **spice**, the palate is **well-balanced** with sour-cherry fruit and a **persistent finish**.

### To serve:

Perfect with pasta, spicy dishes, pizza and spare ribs.

