



VITA LIBERA  
**Primitivo 0.0%**

**GRAPES**  
100% Primitivo

**VINEYARD AREA**  
Selected vineyards in in the Leverano area of Puglia's Salento Peninsula.

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

**VINIFICATION**  
The grapes very softly destemmed, taking care to keep the skins intact. Fermentation takes place at a controlled temperature of between 22-24°C, with frequent pumping over of the must.

**DE-ALCOHOLIZATION**  
The Primitivo is dealcoholized using the «vacuum evaporation technique». With this method it is possible to remove the alcohol at a temperature of 20°C, preserving the freshness and the varietal characteristics of the wines.

**TASTING NOTES**  
Bright ruby in colour. Vita Libera Primitivo has a pronounced fruity bouquet reminiscent of crispy red fruits, such as berries. The palate is well-balanced, smooth with a persistent finish.

**TO SERVE**  
Serve at 12-14°C to maximise the aromatic expression. This is a versatile drink, pairing well with a great variety of dishes or enjoyed on its own as an aperitif.

**1 GLASS**  
Vita Libera

 28 kcal



**1 GLASS**  
Red wine

 85 kcal



**14**  
alc%

