



PRIMITIVO

Denomination: PRIMITIVO

Wine Classification: IGP SALENTO ROSSO (red)

Production area: Province of Lecce

Grape Varieties: Primitivo 100%

Alcohol content: 13,50% vol.

Soil: alluvial origin soil, mixed (sand, silt and clay) with calcareous zones

Yield for hectare: 7-8 tons of grapes for hectare

Training method: "sapling"

Vineyard density: 4500-5000 plants for hectare

Ageing: 3 years or more depending on the harvest

Vinification: after a deep selection of the grapes, they are passed through a de-stemmer (no crushing).

The must is left to soak in contact with the skins for 6-7 days at a controlled temperature of 24-25°.

After the fermentation process one part of the wine ages in French barriques, the other part ages in stainless steel vats.

Tasting notes

Color: intense ruby red

Bouquet: full-bodied and persistent, with hints of prune and cherry

Taste: dry, with velvety tannins, juicy and balanced

Serving Temperature: 18°C

Pairing: grilled red meat, bushmeat and aged cheese



VECCHIA TORRE