

FIORE DI VIGNA

Primitivo



Primitivo is arguably the best known native Puglian grape. This ancient grape, that produces full-bodied, fruity and well-structured wines, has fully adapted to the Mediterranean climate. Long, hot sunny days contrasted with a high diurnal range and the cooling effect of sea breeze, allow grapes to ripen slowly, thus preserving their freshness and aromaticity.

GRAPE VARIETY: Primitivo

DENOMINATION: Salento PGI

PRODUCTION AREA: provinces of Brindisi and Lecce in Salento, southern Puglia

TRAINING SYSTEM: 45 year-old bush vines, spur pruned

SOIL: clayey

DENSITY OF PLANT AND YIELD: 4000 - 4500 plants per hectare, with yields of about 1.2 kg of grapes per plant

HARVEST: Manual harvest is carried out in the early hours of dawn; bunches are collected in 5 kg baskets to preserve their integrity, are left to wither for about 3 weeks, when they are exposed to a constant and mild ventilation. This process concentrates aromas and structural components of the grapes, greatly increasing body and flavours in the wine.

VINIFICATION: Grapes are then destemmed and fermented in steel vessels at a controlled temperature of 25 °C for 8-10 days. The maceration on the skins lasts 15-18 days, necessary to improve the extraction of aromas and tannins.

AGEING: 12 months in American and French oak barrels and 6 months in bottle.

ALCOHOL: 14.5%

CALORIES: 101.5 kcal / 100 ml

TASTING NOTES: Intense ruby red color, with garnet tinges; pronounced spicy bouquet, with hints of black berry, raisins and liquorice. Smooth, velvety tannins, full body and round, balanced with a good level of acidity; lingering flavours of vanilla and chocolate. Long aftertaste of dried figs and black cherry.

SERVICE: decant and serve at 17-18 °C

FOOD PAIRING: main courses based on red sauces and meat, roasts and game; mature cheese, grilled mushrooms.

