



SINCE 1913 PRIMITIVO

Puglia IGT Rosso

Primitivo in its quintessence. Heir to a history thatbegan more than a century ago, and which gave rise to Torrevento.

TASTING NOTES

Deep ruby-red in color. A fruity nose, with hints of plums, ripe cherries and tobacco. Slightly spicy. On the palate, it has great body, is velvety, and offers notes of cocoa, coffee and vanilla.

GRAPE VARIETIES

Primitivo

VINEYARDS

Between Manduria and Gioia del Colle, in the central part of Puglia

ALTITUDE

50 m a.s.l.

SOIL

Clay, medium textured

VINE TRAINING

Puglian Alberello (bush training)

VINES/HA

6000

GRAPE YIELD KG/HA

7000 kg

HARVEST PERIOD

Middle ten days of September

WINEMAKING

Fermentation with maceration

AGING

10 months in steel — 6 months in barriques

ALCOHOL CONTENT

14.5% vol.