

TERRIBILE

Primitivo Negroamaro
Salento PGI
Red 2019



Alcohol content: 14,5%

Grape Variety: Primitivo 60% and Negroamaro 40%

Vineyard Location:
Uggiano Montefusco, Manduria (TA) Italy

Training System: Bush Vine

Vineyard Management: Conventional

Planting Year: 1991

Yield: approximately 5000 Kilograms per hectare

Yield per plant: approximately 1 kilogram of grapes

Soil: Red Soil, Carparo and Marl underground

Climate: Mediterranean climate, with cooling breeze from Ionian Sea, excellent sun exposure

Proximity to the sea: 7 km far from the Ionian coast

Harvest: Manual, in boxes, 4th week of August

Fermentation: Gentle de-stemming of the grapes followed by a maceration on skins and a fermentation with controlled temperature. When organoleptic and chemical parameters are reached the skins are removed. Not filtered

Aging: Primitivo di Manduria: 10 months in American and French oak barrels; Negroamaro: 1 year in stainless steel. About 1 year together in bottle.

Caratteristiche organolettiche

Color: Ruby;

Nose: A fruity wine with cherry notes, a hint of rose and spicy notes of liquorice and white pepper together with oak aromas of coconut and vanilla;

Palate: Dry red with a medium tannin and acidity and fruity, spicy and Oaky notes. Long finish;

Pairing suggestions: Lasagna, Beef and Mushrooms, Pasta with vegetables, selection of cheeses;

Serving temperature: 16/18° C