

TERRE

di Faiano

PRIMITIVO
PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
ORGANIC



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GRAPES:
100% Primitivo

VINEYARD AREA:

The Primitivo grapes are selected from low-yielding, fully organic vineyards in the Salento area of Southern Puglia.

These vines are trained in the Guyot system. The plants are an average of 20 to 35 years old, with a plant density of approximately 4.500 plants per hectare.

HARVEST:

Careful manual picking occurs in late August.

VINIFICATION:

After de-stemming, the grapes are not crushed, allowing them to remain intact, reducing damage to the skins and optimizing color extraction. Fermentation takes place at a controlled temperature of 24-25°C for 8-10 days.

Frequent remontage and delestage are carried out in the early stages of fermentation in order to achieve soft extraction of aromas and gentle tannins. After racking, malolactic bacteria are added to induce the second fermentation.

AGING:

30% of the wine for 7-8 months in second passage American and French oak barriques.

ALCOHOL:

13,5%

WINEMAKER'S NOTES:

Intense ruby-red color, with a complex bouquet, reminiscent of cherries, dried berries and toasted almonds.

In the mouth it is full-bodied yet smooth and elegant with a silky texture. The finish is long and lingering, with a burst of spiced cherries and bright fruit and earthiness at the end.