

# MILLEFIORI

## PRIMITIVO



Primitivo is an ancient grape variety in Puglia; its grapes ripen very early, sometimes even in August.

Perfectly adapted to Salento's climate, dry with high diurnal range and frequent breezes from the sea, Primitivo grapes give bold, well-structured wines, with fruity flavours, good acidity and smooth tannins

**GRAPE VARIETY:** Primitivo

**APPELLATION:** Salento PGI

**PRODUCTION AREA:** Province of Taranto, southeast of Puglia

**TRAINING SYSTEM:** Spurred cordon

**SOIL:** Medium texture

**PLANT DENSITY AND YIELD:** 5000 plants per hectare and 2.5 kg of grapes per plant

**HARVEST:** Manual harvest, usually at the end of August, carried out in the early hours of dawn to avoid higher temperatures, which could reduce freshness and aromaticity in wines

**VINIFICATION:** The grapes are destemmed and fermented at a controlled temperature of 22-24 °C for 8-10 days, during which daily pumping over takes place, and followed by malolactic fermentation

**AGEING:** Light passage in French and American oak barrels

**ALCOHOL:** 13,5%

**TASTING NOTES:** Bright ruby with purple tinges; fragrant perfume with hints of cherry and other red fruits; soft tannins and medium body, good acidity and medium finish of red fruits

**SERVICE:** 17-18 °C

**FOOD PAIRING:** Cured meats and aged cheeses; dishes based on red meats and roast, poultry, well-seasoned red sauces.