

Primitivo I.G.T.
Piantaferro



a warm and fertile soil where heat
and breeze alternate to give
character to the grapes

Name and Denomination

Primitivo I.G.T. Puglia

Grape variety

minimum 85% Primitivo IGT and up to a maximum 15% of other red grape varieties, the latter sourced from the corresponding Primitivo IGT provinces of Puglia.

Alcohol content 13% vol.

Optimal serving temperature 16-18°C

Gastronomic matches

Primitivo Piantaferro is suitable to accompany robust first courses and second courses of roasted red meats, game and aged hard cheeses.

Origin

Apulia region

Winemaking

the wine-making technique follows the traditional method consisting of a 3 daily top ups during the first week and of one daily check and top up during the week that follows. The temperature for fermentation is set at 22° C during the first week and at 28° C during the second. Once the phase of alcoholic fermentation is concluded, the processes of skin racking and softly pressing may start. The best conditions for the onset of the malolactic fermentation are then created and when this phase is completed the wine is decanted. The bottling process starts with the month of June of the year following the harvest.

Storage and ageing

should be stored in a cool and dark dry cellar, as the aging period for this wine can appreciably exceed 3-4 years. This wine improves with aging.

Colour

deep purple red with light granite hues.

Bouquet

great olfactory complexity at smell, ranging from plum and black currant jam to spicy notes of black pepper and rosemary. Very intriguing notes of toasted almond and vanilla are perceived afterwards.

Flavour

a warm full bodied wine in the mouth, enveloping, flavourful with great persistence. Spicy and almond notes aftertaste.

Packaging

in 75 cl bordeaux bottles in boxes of 6.

Awards

2017 - Berliner wein Trophy 2015

2017 - Berliner wein Trophy 2016

