

Primanero

NEGROAMARO PRIMITIVO PUGLIA INDICAZIONE GEOGRAFICA PROTETTA

GRAPES:

60% Negroamaro, 40% Primitivo

VINEYARD AREA:

Both grape varieties are selected from some of the best vineyards in the region of Puglia, Southern Italy. The Negroamaro and Primitivo vineyards lie in the provinces of Taranto and Brindisi and are trained using the "ALBERELLO" method.

HARVEST:

The Primitivo grapes are the first to ripen and are harvested in late August. Negroamaro is harvested towards the middle of September. All harvest is manual.

VINIFICATION:

The grape varieties are vinified separately using the same technique. 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 25°C for 8-10 days. Both 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 malolactic second fermentation. Then two wines are then blended together.

APPASSIMENTO:

In mid August, when the grapes have reached perfect maturity and are ready to be picked, a special technique called "il giro del picciolo" (the twisting of the stem), is applied. This consists in twisting the stem of the grape bunches so that no further nourishment reaches the grapes, thus inducing a natural drying of the grapes on the vine. The grapes are left on the plant for approximately 12 days, and lose around 25-30% of their weight in water, concentrating their flavors before harvest.

AGING:

Approximately 50% of the final blend is aged in second and third passage French and American Barriques for 3 months.

ALCOHOL:

13,5%

WINEMAKER'S NOTES:

Intense ruby-red color, with a complex bouquet, reminiscent of red berries, redcurrants and licorice. The oak aging adds a pleasant spiciness. On the palate, it is full-bodied, lush yet supple, well-balanced and with a long and lingering finish. Perfect with roast red meats and mature cheeses.