

*Corte
Vittorio*

PRIMITIVO PUGLIA

Indicazione Geografica Tipica



TYPE OF WINE

Still red wine

AGRONOMICAL FACTS

Grape varieties:	Primitivo
Cultivation area:	Salento, Apulia, Italy
Soil:	Clay and limestone
Training system:	The vineyards are cultivated with Guyot system and the traditional planting technique of Apulian "alberello" (bush)
Density stems/ha:	approx. 4500 stems/ha.
Hectare yield:	approx. 100 q./ha.
Harvest:	manual harvesting to physiological ripening of grapes

OENOLOGICAL FACTS

Vinification:	cold maceration of the grapes at 10°C for 3-4 days before fermentation. Fermentation with selected yeast at a controlled temperature. Délestage operations are performed to shake the must. After racking, malolactic fermentation is made using selected lactic bacteria
Ageing:	in steel tanks, after that at least three months in bottle

TASTING NOTES

Color:	purple red
Bouquet:	intense and fruity bouquet with hints of red berries, cherries, blueberries, balsamic notes of eucalyptus
Taste:	full-bodied, persistent, velvety tannins
Pairing:	roasted meat, red and wild meat, lamb, goat, Asian cuisine dishes which have savory taste, bolognese sauce
Storage:	it maintains its aromatic characteristics for 2-3 years. Like all wines, it must be kept in a cool place (under 18°C) and not exposed to direct sunlight or heat sources

Service temperature:	18° – 20° C
Alcohol content:	13% by vol.
Residual sugar:	3,08 gr./lt.
Total acidity:	5,7 gr./lt.