

Red Wine
Primitivo I.G.P. Salento

Classification: I.G.P.

Variety: 100% Primitivo

*Area of production: Tenuta Flaminio e
Tenuta Castel Serranova*

Characteristics of the vineyard

Location: North-South

Vine area: 15 hectares

Type of soil: limestone-clay

Growing method: bilateral spurred cordon

Average yield per plant: 1.6 kg

Manufacturing technology

Harvesting period: first ten days of October

Type of grape harvest: manual and mechanical

Winemaking technique

Soft de-stemming and pressing, temperature-controlled fermentation and post fermentation maceration in heat-conditioned stainless-steel tanks for a period of approximately 15 days, after which follows the spontaneous malolactic fermentation.

Aging: cement vats and 50 hectolitre oak barrels

Aging in bottle: 3 months

Organoleptic characteristics

Colour: intense ruby red with violet reflections and coral shades, bright.

Aroma: rich in hints of fruits and ripened berries with notes of spicy and aromatic herbs.

Taste: well structured, elegant, savoury, with a lingering fruity aftertaste.

