

NOTTE ROSSA

Technical sheet

Primitivo Salento IGP



Wine type Red

Appellation Salento IGP

Grape Primitivo

Production area

Salento, Puglia. The area is about 100 m above sea level, with high average temperatures and medium-low rainfall. The soil is shallow and medium textured (sandy loam)

Vine Training Espalier, 5000 vines per Ha

Harvest First week of September

Vinification and ageing

Thermo-controlled maceration and alcoholic fermentation for about 10 days with selected yeasts. Aged in stainless steel tanks

Tasting notes

Deep ruby red with violet reflections, intense aroma, fruity with notes of prunes and cherry, spicy with rosemary and vanilla scent. A full-bodied wine, soft and balanced, easy to drink

Best served with

Savoury first courses, red meat and game, mature cheese.

Serving temperature 16-18°C