



NOTTE ROSSA

Technical sheet

Primitivo Puglia IGP Bio

Wine type Red

Appellation Puglia IGP

Grape Primitivo

Production area

Salento, Puglia. Vines are grown at an altitude of around 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

Destemming of the grapes and maceration at a controlled temperature of 25°C as long as the alcoholic fermentation lasts. The next step is the soft pressing of the grapes and the consequent start of the malolactic fermentation.
Aged in stainless steel tanks

Tasting notes

Deep ruby red with crimson reflections; rich of mature fruit, cherries and plums, with notes of coffee and black pepper. A full-bodied wine, soft and balanced, with a pleasantly lingering aftertaste

Best served with

Savory first courses, red meats and hard cheeses.

Serving temperature 16-18°C