



NOTTE ROSSA

Technical sheet

Primitivo di Terra d'Otranto DOP

Wine type Red

Appellation Primitivo di Terra d'Otranto DOP

Grape Primitivo

Production area

Salento Ionian countryside. 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 Mid-September

Vinification and ageing

Thermo-controlled maceration and alcoholic fermentation for about 10 days with selected yeasts. Aged in first passage French and American oak barrels for 4 months

Tasting notes

Intense ruby red hue, lifted by subtle purple glints; the bouquet is rich and enveloping, recalling ripe cherries and juicy plums, with elegant nuances of cocoa and vanilla. On the palate it shows substantial structure, softened by the velvety warmth of Primitivo, and it finishes with long lasting sweet notes

Best served with

It pairs beautifully with rustic, land based cuisine: pasta with slow cooked meat sauces, hearty baked dishes and savory sformati, legume soups enriched with pancetta, flavorful cuts of lamb, sausages, and well roasted meats. It also shines alongside aged hard cheeses, which highlight its depth and complexity

Serving temperature 16-18°C