



APRIMONDO



*Primitivo*  
DA UVE LEGGERMENTE  
APPASSITE

# Primitivo FROM LIGHTLY DRIED GRAPES



## TASTING PROFILE

An intense rosé, like the land from which its grapes come, strictly harvested by hand, reveals a floral bouquet with strong hints of rose, elegant notes of Mediterranean shrubs and pomegranate. In the mouth it divulges its natural structure, fresh and balanced to the taste.

## VINTAGE

2021

## TECHNICAL INFORMATION

85% Primitivo 15% other red grapes

### ALCOHOL CONTENT

13%

### ALTITUDE

200 – 300 m

### SOIL TYPE

Clay-Silt

### PLANTING DENSITY

4.500 plants/ha

### TRAINING SYSTEM

Single Guyot and Alberello

### HARVEST PERIOD

Second half of September or whenever the grapes reach the right level of partial drying on the plant depending on the vintage

## GRAPES AND FERMENTATION

Produced with grapes grown in the territory of Salento IGT, slightly dried on the plant, fermented on the skins with maceration at a controlled temperature, then aged in steel.

