

**RODINÒ***IGP Salento Primitivo Rosso*

Rodinò means 'red' in griko, modern Greek dialect spoken in Salento. Rodinò is a mysterious timeless creature. Wearing a bright red cape, it gave during the nights this pure nectar among the alleys of Salento.

**Grape varieties:** Primitivo and other recommended grapes.

**Vineyard:** 1 ha – Leverano (LE).

**Soil type:** deep, medium consistency.

**Growing system:** cordon spur and Guyot.

**Density:** 5.000/5.700 plants per ha.

**Production process:** manual harvesting and further selection of the grapes on a sorting table. Stems are removed and the berries softly pressed. Maceration for 10 days at 25°C. Malolactic fermentation. Aging in barrique and refinement in bottle.