

# SANTO STEFANO



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# PRIMITIVO

IGP PUGLIA PRIMITIVO ROSSO

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**GRAPE VARIETALS:** Primitivo and other recommended grapes.

**SOIL TYPE:** alluvial, medium consistency with calcareous areas.

**GROWING SYSTEM:** cordon spur and Guyot.

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

## PRODUCTION PROCESS

Stems removal and soft pressing. Maceration for 9 days at 25°C. Fermentation in stainless-steel tanks at controlled temperature. Maturation in cement tanks.

**COLOUR:** intense ruby red colour.

**BOUQUET:** matured fruit with hint of spice.

**TASTE:** velvety and well-structured.

**SERVICE TEMPERATURE:** 16-18°C