



SANTO STEFANO PRIMITIVO

IGP Puglia Primitivo Rosso

Grape varieties: 85% Primitivo; 15% Other recommended grapes

Area of production: Leverano (LE) – Salice Salentino (LE)

Soil type: Alluvial, average mixture with areas of limestone

Growing system: Cordon spur

Density: 4.500/5.000 plants per Ha.

Yield per Ha.: 9,00 T/Ha grapes

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

Aging potential: 3 and more years depending on the vintage

Organoleptic characteristics

Colour: Intense ruby red colour

Bouquet: Aroma of matured fruit with hint of spice

Taste: Velvety and well-structured

Service temperature: 16 - 18 °C

Gastronomic recommendation:

Very good with first courses, red meats and matured cheeses